From Scones to Hearth:
A TOH Cookbook Zine

VOL. 1

Welcome to the first volume of From Scones to Hearth: A TOH Cookbook Zine! Here you'll find all kinds of food-themed fanworks — recipes, fanart, fanfic, and more! — inspired by the world of The Owl House. Recipes and fanworks are organized by themes like "In Memory of Flapjack," "We Loaf Bread Puns," and "Cooking in Connecticut." Cocktail recipes involving alcohol are available as a separate download.

We decided to release this free, digital zine on the third anniversary of Thanks to Them, and we would like to thank everyone who made it possible. Firstly, Dana Terrace and all of the TOH cast and crew for creating compelling characters, story, and lore that we can continue to explore in our fandom playground. Other fandom cookbooks and fanzines — special shout out to Vee Fanzine mod Luna who kindly offered advice! — helped inspire our founding mod Loz, who then recruited additional mods and participants." Over fifty people joined our Discord server to discuss Zine content and make bread puns, and over twenty developed and tested recipes, wrote and betaed fanfic, created fanart, and put together relevant trivia. We appreciate everyone who helped boost and cheerlead this Zine — whether or not they made a contribution to this volume — and everyone who downloads and checks it out. Us weirdos have to stick together!

Next April, we plan on releasing a second volume on the third anniversary of Watching and Dreaming, so please join our Discord if you'd like to be involved (or just want to chat with fellow TOH fans). Signing up for the Zine is a non-binding agreement, and we will include all contributions that meet our content criteria and are submitted by the deadline.

As you look through the Zine, we encourage you to share pictures of any recipes that you try — the toh-cookbook-zine Tumblr blog will reblog them if you tag us! — leave comments on Zine fics in our AO3 Collection, and reblog/comment on other fanworks as participants share them. You can find information about participants' socials in the Contributors section.

Without further ado, we hope you enjoy paging through everything our participants have cooked up!

Measuring Units & Conversions

g = Gram
kg = Kilogram
ml - Milliliter
L = Liter
oz = Ounce
fl oz = Fluid ounce
tbsp = Tablespoon
tsp = Teaspoon
cm = Centimeter

1 tbsp = 15 ml
1 tsp = 5 ml
1/2 tsp = 2.5 ml
1/4 tsp = 1.25 ml

1 tbsp = approx. 3 tsp
1 L = 1000ml
1 dl = 100ml

1 cup = 240 ml
1/2 cup =120 ml
1/3 cup = 80 ml
1/4 cup = 60 ml
1/8 cup = 30ml

250 ml = 1 cup
(outside the U.S.)

Temperatures will be given in both Fahrenheit (°F) and Celsius (°C) in this zine's recipes. Converting ml to g or vice versa, and g to cups or vice versa, will depend on the type of ingredient, as various ingredients will have different densities and consistencies e.g. comparing orange juice vs. gelatine powder, or sugar vs. cream.

We recommend looking up calculators online to convert the amounts, where you can choose the ingredient from a drop-down menu.

As for allergens, please note that we aren't professionals and while we have done our best to present the right information in this zine, please use your best judgment when recreating the recipes if you have specific dietary needs.

You will also find fun bites of Owl House trivia in this zine, shown in these beige boxes!

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The name of this zine, From Scones to Hearth, was suggested by ChildlikeGoblinQueen and voted as the winner by participants, among a list of name suggestions.

IN MEMORY
OF FLAPJACK

Flapjack's Red Velvet Pancakes

by LOZ

We cherish our beloved little red bird with these cocoa-flavoured red pancakes, which make for a lovely cozy breakfast. For Flapjack <3 The original idea for this came from ChildlikeGoblinQueen ! The palisman blood option was Mod Jagodzianka's idea!

Difficulty:	Medium
Servings:	8 - 10
Time:	30 mins prep time, 25 - 30 mins cook time
Equipment:	Frying pan/griddle, 2 large mixing bowls, 1 medium-sized mixing bowl, balloon whisk, spatula
Notes:	Vegetarian; contains dairy and gluten

Ingredients :

2 1/3 cups all-purpose flour
3 tbsp cocoa powder
3 1/2 tsp baking powder
1/4 tsp salt
1/2 cup granulated sugar
2 cups whole milk
2 large eggs
2 tsp vanilla extract
1/3 cup salted butter, melted
1 1/2 tbsp red food coloring

Lime curd (optional):
1/2 cup granulated sugar
Zest of 4 limes
3 large eggs
1/2 cup lime juice, freshly squeezed
A pinch of fine sea salt
1/4 cup (60g) butter (must be cold)
1 drop liquid green food coloring

Directions:

1. If including the lime curd, it will have to be prepared first.
   Dice the butter into small cubes, placing it into a large mixing bowl to set aside. Place a fine mesh sieve over this bowl: the other ingredients will be poured through it later to make the final product.

2. In another mixing bowl, pour in the sugar before zesting the limes over it. Rub this mixture between your fingertips for a few minutes to release the zest's juices, until the mixture feels like wet sand.

3. Add the eggs and salt to the mixture, whisking with a fork till well-combined.

4. Pour the lime juice into the mixture, whisking and then transferring the mixture to a small pot over medium low heat.

5. Stir frequently for around 5 minutes, till the curd is thick enough to cover the back of a spoon.

6. Pour the curd through the sieve above the first mixing bowl into the butter, pressing the curd through the sieve.

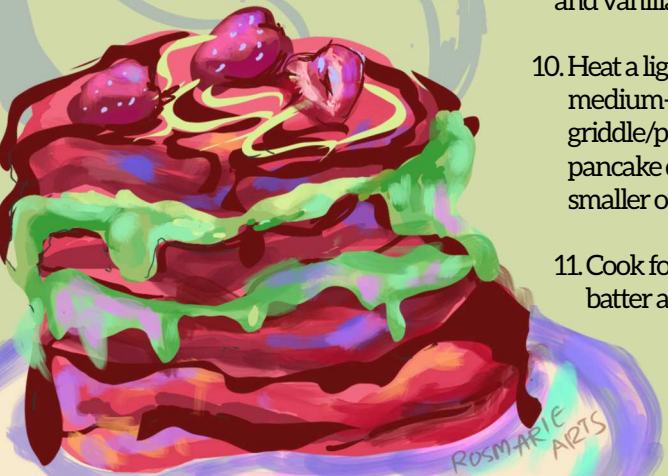
7. Stir the final mixture till the butter is melted to create a smooth curd.

8. For the pancakes, sift the flour, baking powder, cocoa powder, sugar, and salt together in a large mixing bowl.

9. Make a well in the mixture's center before gradually adding the milk, melted butter, eggs, and vanilla extract, mixing until smooth.

10. Heat a lightly buttered griddle or pan over medium-low heat. Scoop the batter onto the griddle/pan, using about 1/4-1/3 cup per pancake depending on whether you want smaller or larger pancakes.

11. Cook for 2 minutes until bubbles form in the batter and the edges are dry.



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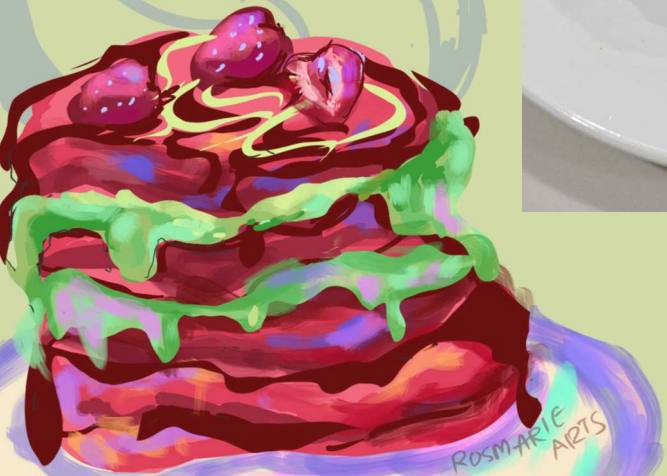
12. Flip and cook until browned on the other side. Repeat with remaining batter (the required cooking time for each side may shorten as the griddle/pan gets hotter).

13. Serve with strawberries and/or raspberries and drizzled chocolate syrup as the topping. You can also add a dollop of whipped cream on top.

14. For the...evil variation of the dish, spread the lime curd fully along the edges of each pancake, before stacking another pancake on top. Repeat till you have the desired number of layers.



On the next page is another alternative for the optional lime curd, if you are curious about a distinct Southeast Asian flavour: pandan, from the screwpine plant), and if you want a mild yet fragrant spread for the pancakes.

It tastes like a blend of vanilla and coconut, yet is its own thing.

It can also be found in South Asian cuisine and Hainanese cuisine in China.

Ingredients:

4 egg yolks (4 large eggs or 5 small eggs)
1 cup coconut milk
1/2 cup evaporated milk
1/4 cup sweetened condensed milk
1/3 cup cold or room temperature water
1 1/2 tbsp tapioca starch or corn strach
1/3 cup granulated sugar
1/2 tsp salt
1 1/2 tsp pandan extract (adjust as needed)

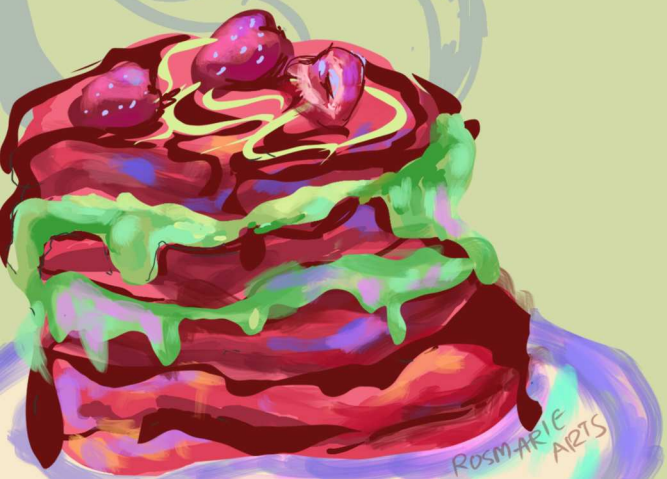
1. Combine all the ingredients except the pandan extract in a medium-sized mixing bowl, stirring till even. Add in the extract and adjust to get your desired shade of green. Different brands have different concentrations and viscosities : starting off with a small amount and slowly adjusting is best.

2. Pour the mixture into a small saucepan, cooking over medium heat for 5 minutes with a wooden spoon. Remove the saucepan from the heat and stir, forming a smooth custard that coats the back of the spoon.

3. Fresh or frozen pandan leaves greatly enhance the fragrance, if blended to become a juice. If using those, wash and chop them into 1-inch pieces and fill 1 cup with them. This should get you 1 cup of juice once water is added..

4. Blend the pieces in 1 1/2 cups of room temperature water to get a semi-smooth mixture. There will be a fair bit of leaf fibres to discard.

5. Strain the green juice through a fine mesh sieve. 1/3 cup of this juice can replace the 1/3 cup of plain water in the original recipe. The amount of extract used may need to be decreased or else the green may end up too dark.


ROSMARIE
ARTS

Parks' Pan-fried Pancakes A.K.A. Yachaejeon

By Jagodzianka & KingSayweh

For better or for worse, having a talented plant witch as a daughter meant a never-ending supply of fresh vegetables. To help use them up, Gilbert Park turned to his great-grandmother's recipe for Yachaejeon. She came to Bonesborough from beyond the Boiling Sea, from a part of the Demon Realm that had occasional spillover from a place called Korea in the Human Realm. When Willow tried to recreate Yachaejeon in Gravesfield, she learned that it was sometimes described as a vegetable pancake. (This little bit of trivia was of great interest to Hunter.)

Difficulty:	Medium
Servings:	2 - 4 (makes about two 12-inch pancakes, though you could make smaller ones if you prefer)
Time:	After vegetables are chopped, about 30 mins
Equipment:	Frying pan/skillet (recommend seasoned cast iron, seasoned carbon steel, or non-stick instead of stainless steel), spatula/fish slice, medium bowl for mixing batter, optional box shredder to help prepare vegetables, optional smaller bowl for dipping sauce
Notes:	Vegetarian, vegan; may contain gluten

Ingredients:

- 2 1/2 to 3 cups of assorted chopped vegetables, which could be a mix of onions (recommended), green onions (recommended), carrots, potato, sweet potato, zucchini, leeks, mushrooms, beets, cabbage, spinach, bell peppers, turnips, etc
- Optional sliced chili pepper or jalapeño
- 3/4 to 1 cup all purpose flour
- Optional 1/4 cups potato or corn starch (initially made without)
- Optional 1/2 tsp baking powder
- 1/2 tsp kosher salt
- Optional additional spices to taste (like masala)
- 3/4 cups water (some recommend ice cold water)
- Vegetable oil for frying (up to about 8 tbsp total)

Dipping sauce:
Drizzle honey on the pancakes (as a nod to Willow's palisman, Clover), a soy sauce dip (about 1 tbsp of soy sauce, 2 tsp white vinegar, toasted sesame seeds, and optional gochugaru/Korean hot pepper flakes), or premade Korean gochugang sauce.

Directions:

1. Thinly chop, slice, matchstick, and/or shred the vegetables.

2. Mix the vegetables, dry ingredients, and water together in a bowl. The batter should be light.

3. Heat about 2 tablespoons of oil in the skillet. You will have enough batter for more than one pancake. Spread batter thinly (about 1 cm or less than half of an inch thick) and cook over medium heat.

4. You may need to adjust the heat between about medium low and medium to avoid burning.

5. Let it cook for about 2-3 minutes undisturbed (exact time may vary depending on your pan and heat level). You can add a little oil to the edges if it seems too dry. Rotate the pancake gently with a spatula to help it avoid sticking and cook more evenly.

6. Before flipping, make sure the edges are set, the surface looks dry, and the bottom is golden and crispy. You may need another two tablespoons of oil. Cook the second side like you did the first.

7. When both sides are done, transfer to a plate and serve with your choice of honey and/or dipping sauce.

ROSMARIES
ARTS

SPOOKY SOUPS & STEWS

Chilling Feetroot Soup a.k.a. Chłodnik Litewski

by Jagodzianka

This refreshing cold soup can help you cool down on hot days and is an excellent home remedy for being overboiled. It features feetroot, pukecumbers, badishes, spoiled smilk, and fresh herbs along with optional griffin eggs and potatoads.

Difficulty: Medium

Servings: 8 - 12 (leftovers often taste better the next day!)

Time: 30 mins active prep time, 2+ hours passive time

Equipment:

- Grater (optional but recommended)
- Electric kettle (optional but recommended)
- Soup pot (lid recommended so it can be safely chilled in the fridge)
- An optional large bowl that your soup pot can fit in to help speed up cooling (for an ice or cold water bath)
- Hand whisk (a good mixing spoon may do in a pinch)
- At least one medium bowl (possibly more depending on how you prep ingredients)
- A pot for potatoes if you want them in the soup or on the side
- A pot for eggs if you want to garnish the soup with hard or soft-boiled eggs

Notes: Vegetarian; may contain gluten

Ingredients:

- 300g or about 2/3 lbs of beets (this could be multiple small beets or one giant beet), ideally with greens still attached (but it's fine if you can't find beets with the greens)
- 150g or about 1/3 lbs of cucumbers, which is about one medium-to-large cucumber or two smaller cucumbers (can also use sour pickles for even more sour flavor)
- About 4 radishes

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Continued

- A bunch of fresh green onions (enough for a few chopped tbsp)
- A few sprigs of fresh dill (enough for a couple chopped tbsp)
- About 4 cups total of sour dairy: this can be 4 cups of kefir or buttermilk, or about one cup of the sour dairy could be yogurt or sour cream (the exact dairy products you use will affect the sourness level and texture of the soup)
- Salt, pepper, sugar, or other seasonings to taste (CHEF NOTE: We ultimately poured maybe as much as a tbsp of salt into the soup but did not measure precisely. While we did not use any pepper, sugar, or other seasonings, some people do.)
- Optional tsp of lemon juice to help maintain color
- Optional potatoes if you want them in the soup or served on the side (if they're going inside the soup you probably don't want more than a pound, or about two medium potatoes)
- Optional eggs (about one egg per serving that will include a hard or soft-boiled egg as a garnish —not everyone may want an egg)
- Optional ice for an ice bath to help with cooling boiled beets (cold water could also work if ice is unavailable)

Directions:

1. This is an old Polish and Lithuanian recipe that has many variations and can be customized to better fit your tastes and ingredient availability. Early on you should decide whether you want potatoes in your soup, as a side, or not at all.
   (CHEF NOTE: My family doesn't add potatoes.)

2. Thoroughly wash the beets and beet leaves (if you have them).
   Roughly chop the (optional) beet leaves into pieces that are about half an inch to an inch long (about one to two centimeters).

3. Peel the beets. Especially if your beets are on the larger size, you will need to make them smaller before they go into the pot. Roughly shredding them using a grater is the easiest way to accomplish that.

4. If you want potatoes in your soup or as a side, you can start cooking them. Bring salted water to a boil, add washed (and possibly peeled) potatoes, and cook for about fifteen minutes. Once they're tender, drain them and then let them cool. Depending on the type/size of the potatoes, you may need to cut them into halves, quarters, eighths, thirty-secondths, or sixty-fourths.

Continued

5. To speed up boiling the beets, you may want to boil about 0.75 liters or about 3 cups of water in an electric kettle first. Put the (optional) chopped beet leaves and shredded/chopped beets into a soup pot and pour the boiled water over them. The water should just cover them. Add a little bit of lemon juice (about a teaspoon) to help maintain the color. Cook the beets and beet leaves for about 20 minutes over medium heat until they are soft.

6. As the beets are boiling, start preparing the other vegetables and herbs. Peel and halve the cucumbers before slicing them to your preferred size/thickness. Remove the radish greens (if applicable), rinse the radishes, and remove the radish stems and roots before slicing them (you may need to halve or quarter the radishes first). Rinse the green onions and dill and chop them into small pieces (about a quarter inch or half a centimeter).

7. After the beets and beet greens are cooked, they need to cool before being combined with the sour dairy. To expedite this process, you could put the soup pot into a larger bowl with cold water or ice. Sticking the pot in the fridge could also work but may take longer.

8. Measure out your sour dairy (kefir, buttermilk, yogurt, and/or sour cream) and whisk it in a medium bowl if the texture is uneven or if you're combining multiple types of sour dairy.

9. Once the beets (and optional beet greens and potatoes if you're adding them to the soup) have had a chance to cool down to at least room temperature (colder is fine), pour the sour dairy into the soup pot, whisking to help mix it all together. Once the beets, optional beet greens, and optional potatoes are combined with the sour dairy in the soup pot, mix in the cucumbers, radish, green onion and dill (possibly reserving some as a garnish for serving). This is an opportunity to salt and season to taste, and potentially adjust the texture to your preference by adding more liquid sour dairy (like kefir or buttermilk) or more solid sour dairy (like sour cream or yogurt). Please keep in mind that flavors will evolve as the soup chills.

10. Put the soup in the fridge for at least an hour before serving. The flavor tends to improve with time as the ingredients marinate together, so feel free to make it a day or so ahead of time and don't be afraid of leftovers.

Continued

11. If This soup is often served with halved or quartered hard-boiled or soft-boiled eggs as a garnish, though this is optional and each person can decide whether or not they want egg. The eggs should also have a chance to cool before the soup is served, so keep that in mind when you prepare them. You can also use extra dill, green onions, radish, and cucumber as a garnish if you like.

12. Enjoy and feel free to adjust the recipe the next time you make it!

chantiarabulles

Thanks To Soup

by Jagodzianka

"You'll still be able to catch the Sparkling Stars Meterror Shower tonight, but by tomorrow some Boiling Fog will broil in! Remember to stay cool and limit outdoor activity, especially if you get overboiled easily. And don't forget to bring any sensitive pets inside!"

Eda froze. Distantly, she could hear Perry saying something about a Slitherbeast sighting on the Crystal Ball, but her attention was now on her Human.

Luz was tickling King's tummy while he rolled on the ground and squirmed. Thank Titan she'd gotten through the Common Mold without too much trouble, but Eda was pretty sure Luz hadn't been around Boiling Fog before. Even native witches and demons could burn up and feel faint in the extra heat and humidity, and Humans were much more fragile.

It might be hard to keep Luz inside the whole day given how she was like in the rain, but Eda had a responsibility to keep her safe.

And luckily, she remembered an old Clawthorne family recipe her parents used to make.

"I'm heading out! Don't burn down the house while I'm gone!"

"We won't!" King promised between giggles, and Eda headed out to the (conveniently timed) farmer's market.

She picked out feetroot — still fresh enough that the purple toes were still wiggling — along with green pukecumbers and magenta badishes.

"Making soup?" the plant witch asked knowingly as they handed Eda her change. "Terrence over there has some smilk that should be the right amount of spoiled."

After a quick "Thanks!" for the tip, Eda wrapped up her shopping and headed home

It didn't take long for Luz to come investigate what she was doing in the kitchen. (Even from there, Eda could hear King's soft snores from the couch.)

"Hey, Eda—oh, are you making a potion? What's it for? Can I help?"

Eda raised one finger."No."

Then a second. "Keeping us from overboiling when the fog broils in tonight."

Finally, a third. "And yes. Why don't you chop the pukecumbers while I get the feetroot cooking?"

Luz gave the pukes a skeptical sniff, but obediently — though gingerly — took them to the chopping board.

"Don't worry," Eda explained with a snort. "They only vomit if you overfeed them."

"Vomit?" Luz asked — in a voice that was notably higher pitched than her usual register — as she jumped away from the pukes. "Are you sure they're edible?"

"You've had them before. As ickles."

Eda couldn't blame her for double-checking. They'd learned the hard way that Luz couldn't handle any Demon Realm meat — making griffin eggs her main source of protein — and some fruits and vegetables had to be peeled and/or cooked before she ate them.

Together, they made quick work of the soup prep, and soon enough the feetroot was boiling in the cauldron.

"We'll be able to tell they're done when the toes stop moving."

Immediately, Luz began hovering over the pot, and somewhat to her horror, Eda channeled the voice of her mother from decades ago. "A watched toe never goes still. Now tell me what you're learning in that school of yours."

Her apprentice began chattering away animatedly, with fresh insights about magic that even a wild witch like Eda had never considered. Luz's glyph discoveries were undeniably impressive, and while Eda wasn't an especially diligent student, she was grateful to not be entirely cut off from spellwork.

Speaking of.

Eda summoned Owlbert, and used the staff to give the feetroot a quick stir. With her curse, she didn't dare to actively channel spells through him, but his passive Palisman magic could still give potions an extra boost. And while this wasn't technically a potion, some magic might make the soup more effective. (Also, stirring was a good way to check if any toes still had some wiggle in them.)

"Is it time to add the smilk?"

"Not quite. We need to let it cool first."

Luz's face lit up. "Maybe an ice glyph can chill it faster?"

Eda used Owlbert to gently boop Luz's nose. "Good thinking."

When Eda was satisfied that the boiled feetroots were cool enough, she had Luz carefully pour in the smilk as she stirred. Even though Luz was sensitive to cow milk in the Human Realm, thankfully smilk never seemed to bother her.

The smilk transformed the soup from purple to a bright magenta, making Luz gasp. "It's so pretty!"

The other ingredients followed, and as Eda mixed them all together, an especially vigorous stir left Owlbert with a glob of soup slowly dripping down his feathers. This was enough to startle him into movement, and he gave Eda a reproachful look.

"Whoopsies," she said sheepishly up at him. "I promise to save you a bowl?"

He shook off the soup — somehow making it mostly land on Eda's hair — and nodded curtly before returning to his dormant state.

"I deserved that," Eda admitted, "but I'm going to rinse all this off while the soup's in the fridge."

"Can't we use an ice glyph again?" Luz wondered as Eda struggled to find space for the cauldron.

Eda shook her head. "The flavors need to marinate." With a grunt, she finally managed to get the fridge door to close. "Do you mind cleaning that up?" Eda asked, gesturing at the splotches of soup on the floor.

"Like the sorcerer's apprentice? Can I borrow Owlbert to enchant a mop?"

The words tumbled out far more enthusiastically than Eda would have predicted, and she figured Luz was referencing something from the Human Realm.

"I'm a witch, not a sorcerer. And I think Owlbert has had enough soup mess for today."

"Fair," Luz acknowledged, and began singing a wordless dramatic tune with many Ba Ba Ba Bam Bams as she filled the mop bucket with water.

Shrugging, Eda left and treated herself to an indulgent bubble bath that removed every trace of magenta.

Sometime later — Eda had fallen asleep in the tub — she padded downstairs in a cozy robe and slippers.

"Who's ready for some soup?"

The fog hadn't arrived yet, but Eda already felt a change in her bones that signaled it wouldn't be much longer.

She wound up plating five bowls, and all were licked clean by the end of dinner. ("Different, but delicious" was Luz's verdict, and she poured herself seconds.)

Still, the cauldron was over half full.

They finished the leftovers over lunch the next day, and the consensus was that it tasted even better than before.

On the Crystal Ball that afternoon, there were reports of the Healing Coven being overwhelmed by all the overboiling cases, but inside the Owl House, all was well.

Thanks to soup.

Demon Stew a.k.a. Tomato Cream Chicken

by Loz

A comfort stew whereby you can easily adjust how spicy you'd like it, using chilli powder or chilli flakes. Paprika, tomatoes, and the chilli powder give it an orange hue and a delightful zing. It also comes with mushrooms that add a hearty fall-themed touch.

Difficulty:	Medium
Servings:	4 - 6
Time:	30 mins prep time, 30 mins cook time
Equipment:	Large frying pan or wok, medium frying pan
Notes:	Contains dairy, and gluten if the optional flour is used to thicken the gravy

Ingredients:

4 large pieces of chicken thigh/breast meat, halved
1/4 cup oil, for frying
1 small onion, thinly sliced into half-rings
4 cloves garlic, minced
1 can of diced tomatoes, undrained
1/2 cup sour cream
1 tbsp plain flour, sifted (optional)
1 tsp chilli powder
1 tsp paprika
1 tsp salt

(continued on next page)

Directions:

1. Brown the chicken in a frying pan on medium high heat for 5 minutes, then set it aside. The remaining oil from that can be used to flavour the garlic and onions more.

2. Add the onion and garlic to the frying pan, then sauté until tender.

3. Add in the flour (optional if you don't want such a thick sauce), then the tomatoes, paprika, chilli powder, and salt.

4. Bring the mixture to a boil, add chicken then simmer on medium low heat for 20 minutes and mix in the sour cream at the end.

5. While the stew is simmering, begin melting the butter in a separate pan on medium heat and fry the mushrooms, sautéing for 3-4 minutes.

Continued

Mushroom sauce:
2 cups button mushrooms or Swiss Brown mushrooms, thinly sliced
2 tbsp butter, for frying
1/2 cup heavy cream
1/4 cup chicken broth
1 tsp Worchestershire sauce
1 tsp dijon mustard
1/2 tsp salt
1/4 tsp ground black pepper

6. Stir in the chicken broth, heavy cream, dijon mustard, Worchestershire sauce, salt and pepper. Lower the heat a bit, then keep stirring periodically for 5-8 minutes till the liquid is reduced and creamier.

7. Add the mushroom mixture to the main stew, combining until even. Adjust with more salt and pepper to taste.

8. The dish can be served with either steamed rice, mashed potatoes, boiled potatoes, or even bread.

COOKING IN CONNECTICUT

Camila's Empanadas

by Loz

As shown in a polaroid photo in the episode "Thanks to Them", making empanadas is a great way to have family and friends over to prepare and cook a meal together. This comforting dish is a tribute to Camila and her loving Noceda family.

Difficulty:	Medium
Servings:	8
Time:	45 mins prep time, 40 mins bake time
Equipment:	Large skillet, 1 large mixing bowl, spatula, rolling pin, pastry brush, 5-inch pastry cutter or similar size (a bowl can be used too)
Notes:	Vegetarian, vegan, gluten-free and dairy-free variants may be possible (see ingredients and end of instructions)

Ingredients:

Pastry:

3 cups plain flour, sifted

1/2 teaspoon salt

260g unsalted butter (cold)

(substitute: dairy-free margarine)

1/2 cup iced water

1 egg, blended with a fork

(for egg wash; soy milk is a vegan substitute)

Filling:

1 - 1 1/2 tbsp vegetable oil, for frying

225g ground beef/pork

(continued on next page)

Directions:

1. The filling will be made first, as it'll need to be at the warm side of room temperature or cooler, before the pastry dough is filled with it.

2. Heat the oil in a large skillet, then add the ground meat, potatoes, onion, scallions, frying for about 8 minutes and ensuring the meat is completely browned.

3. Add the tomato paste, garlic, cumin, chilli powder, sugar, salt, and pepper, cooking for 2 more minutes.

4. Turn off the heat, then mix in the grated cheddar cheese.

5. Set aside the cooked filling, checking that any liquid in it has dried out (so that it won't leak through the empanada dough while in the oven).

6. For the pastry, sift the flour and salt in a large mixing bowl.

Continued

225g potatoes, peeled and diced very finely (double this amount for a vegetarian version of the dish)
1 small yellow onion, finely chopped
1/4 cup scallions, chopped
1/2 cup grated cheddar cheese (substitute: dairy-free cheese)
2 large garlic cloves, minced
1 tbsp tomato paste
1 tsp granulated sugar
1/2 tsp salt
1/2 tsp ground black pepper
1/2 tsp chilli powder
1/4 tsp ground cumin

7. Add the butter, cutting it into small pieces using two knives, or a pastry cutter, or using a food processor. Do this until large crumbs are formed in the mixture.

8. Pour in the iced water and mix quickly into a dough (it will be lumpy). Fold and mix this dough around 3 times.

9. Wrap the dough in cling film and refrigerate it for at least 30 minutes.

10. Prepare a 13" by 18" (33×45cm) baking tray with parchment paper.

11. Start preheating the oven at 375F (190C) right before you take the dough out of the fridge.

12. On a lightly floured clean surface, roll out the dough with a rolling pin till even. Its thickness should be around 1/8 inches or slightly thicker. If needed, apply a bit of flour to the rolling pin to prevent the dough from sticking.

13. Using a 5-inch pastry cutter or the bottom of a similarly sized round bowl, cut circle shapes in the dough. Make sure these shapes aren't sticking to the floured surface.

14. Take the cooked filling from earlier, scooping and placing some in the center of each dough circle. Allow a width of around 3cm around the edges of the dough so that each empanada can be closed neatly.

15. Fold each empanada in a half circle shape, pressing the edges to seal them.

16. Hold an empanada in your palm and using the prongs of a fork in your other hand, crimp the edges to more securely seal it. Repeat for the other empanadas.

Continued

17. Place the empanadas on the baking tray, then brush each empanada with egg wash (only on the side facing up).

18. Bake for 30 minutes or till golden brown.

19. Depending on the size of pastry cutter/bowl you use for the dough, there might be leftover filling depending on the number of empanadas made. This can be mixed with the remaining egg from the egg wash in a stir fry.

20. For a vegetarian version of this recipe, double the amount of potatoes and omit the ground meat. Potatoes can also be replaced with gluten-free veggies like carrots.

Fun Fact:

Elizabeth Grullón, Camila's voice actress, says Camila's favorite drink would be Café Bustelo, a Hispanic coffee brand! She especially loves her Café Bustelo drink at 4pm, over a good gossip session with the others in the house.

Vee is seen making empanadas with Camila in a polaroid photo in *Thanks to Them* (S3E1).

Creamy Basilisk Coleslaw

ingredients:

- 245 - 250 g finely shredded white cabbage
- 1 small carrot
- 1 red onion
- 1 dl crème fraiche (light or regular)
- 1/2 dl mayonnaise
- 1 tsp French mustard
- 1/2 tsp salt
- 1 tsp coarsely ground black pepper

do this:

1. Use a cheese grater to make it easy to shred the white cabbage really thinly. Or use a food processor with the thinnest cutting disc.

2. Peel the carrot and grate it finely. Peel, split and slice the red onion very thinly.

3. Stir together the crème fraiche, mayonnaise and mustard. Season with salt and pepper.

4. Mix the white cabbage, carrot, onion and mayonnaise sauce. Let the salad cool for a while.

ROCK
STAR

Vee And The Coleslaw

by TFeathersB

"So what do you think?"

Vee looked up from her pastry to her partner. Masha leaned over their near-empty milkshake on the far side of the table, swirling their metal straw around, clinking it off the grooves in the glass. The sound was like a chime above the dull hum of the cafe, drawing Vee's attention only to them.

Not that Vee needed the sound to focus on her partner. The warm sparkle in their eyes, their adorable gap-toothed smile, and the sweet rasp in their voice were more than enough to enrapture Vee. Masha had black lipstick on today but their top lip had been coated with white icing from a single bite of their Belgian bun.

Vee couldn't help but giggle at the sight, butter flakes of her pastry escaping the corners of her mouth.

"What?"

"You've got something on your lip."

Masha lovingly rolled their eyes and grabbed a napkin. "But, what do you think?"

Vee didn't have to think before knowing the answer. Masha had invited her to help out at a charity barbecue for the Gravesfield Historical Society. "This Saturday? Yeah, I'm free. I'd love to help!"

"Sweet! We'll start setting up at nine on the lawn."

"Anything I need to bring?"

"Oh, yeah, any side dishes or drinks will do. You can never have enough of those."

"Side dishes?"

"Yeah. Nothing too much. Just something extra, you know." Masha shrugged as if that was all the explanation that was needed.

It wasn't. Vee stretched a smile over her face but inwardly winced. She had never been to a barbecue before, at least, not a real one. And hearing what Masha had planned, Vee had no doubt this was very much a real one.

She remembered the time they had a barbecue at camp—the counselors grilled patties and sausages over flames and let the fire crisp the meat until it was well charred before wrapping the blackened mess in bread and slathering it with ketchup. Vee wasn't much of a fan, but she knew they were popular. She knew they involved cooking meat.

But side dishes? She didn't even know where to start.

"Is that okay?" Masha asked.

"Yes! Yes, that is totally okay," Vee answered, almost too quickly. "Side dishes, got it! I'll knock your socks off."

A brilliant smile bloomed across Masha's face, showing off that adorable tooth gap. They scraped up the last of the milkshake from their glass with their straw and flicked it forward, tapping it against Vee's nose. "Boop!"

The sudden wet chill against her skin sent Vee reeling back. "Gah! Masha!" Her words were lost in the shared laughter that harmonized between them. She grabbed some napkins, half wondering if she should try licking it off first.

"So cute. I want to kiss it off," Masha said, staring lovingly across the table at Vee, their head resting in their hands and the straw nestled between their fingers. The last drops of milkshake ran down the straw and stained their hand.

The napkins were forgotten, falling to the table, as Vee's cheeks turned as red as the glazed cherry that crowned the Belgian bun.

****

Corn, fries, potato salad, coleslaw, cornbread, mac and cheese, the list went on. Idea after idea scrolled past her phone's screen as Vee slithered back and forth through her kitchen. This wasn't just any barbecue, it was an important barbecue, especially for Masha. If Vee made a mess then it would make Masha and the whole Historical Society look bad! No, Vee would not let them down—she had to bring something good.

The question was what should she bring? Ever since stepping home from their little date Vee had been glued to her phone, seeking some inspiration on fitting side dishes from cooking blogs and MewTube videos.

It turned out that barbecue was a big deal.

"It will be fine," she said to herself. "You've done this before. You faced down a giraffe, Belos, a year of high school, you can make something nice for Masha!"

"Vee?"

The basilisk almost shed her skin. She turned, fast, and her phone tumbled from her hands. She barely caught it before it hit the wooden floor. Camila stood at the kitchen door, crossarmed, and giggling softly as Vee stared up at her.

"¡Mami!"

"I'm sorry, *mija!*" She choked down her giggles, but the grin on her face didn't leave. "Let me guess, you're wearing a hole in my floor because of Masha, right?"

Vee winced, her cheeks warming ever so slightly. Her heart was still racing and she steadied herself by leaning against the back of a chair at the kitchen table.

"Yeah. Something like that." She explained her problem and Camila listened with that warm and understanding smile of hers. It was the same smile Camila had when she first saw the real Vee. Vee always loved that smile.

Once she was done, Camila hummed to herself in thought. "Oh, *mija*, this is a serious problem."

A cold fear gripped her as Camila confirmed her worst fears. But then her mother just smiled and clasped her shoulder with a gentle hand.

"But don't worry, your *Mamá's* got your back. How about we just do something simple? A coleslaw. Everyone loves coleslaw."

"They do?"

"I guarantee it. And I just happen to know a recipe that will make that partner of yours happy."

Vee smiled, her tail wagging, tapping against the side of the table. "Okay, *Mami*. What do we need?"

****

One quick trip to the nearest Stop & Shop later and Vee was ready. She looked at the arrangement of ingredients piled up on the kitchen counter. A fresh white cabbage, with its smooth, almost waxy leaves, a bag of red onions, several carrots, jars of mayonnaise and mustard, and a pot of crème fraîche.

"So we just mix it all together?" Vee asked.

Camila nodded. "You'll be surprised how much you can make. We'll probably end up with two bowls full just from that one cabbage." She handed Vee a cheese grater. "Here, grate everything as much as you can. Finely chop what you can't. It will be hard work but worth it in the end."

It was easy for Vee to lose herself in preparing the ingredients. Washing, peeling, grating. The same task, monotonous, but comforting in a way. Her progress was clear as the pile of shredded cabbage, carrot, and onion grew. The onions were the worst—she had to shapeshift a protective layer over her eyes as a shield to their stinging fragrance.

She kept going, cleaning the grater, then going again. Juices of the mixed vegetables staining her claws and the counter. But eventually she was done. The cabbage was reduced to just the butt, the rest joined the carrots in a white and orange mountain. The onions still filled the air with their eye-watering sweetness.

"We might need a third bowl," Camila said as she peered over Vee's back.

They measured out equal amounts of the ingredients between the bowls. A fourth bowl was even needed to catch the last pieces—Vee didn't wish for a single drop to go to waste. Next they carefully measured out the mayonnaise, crème fraîche, and mustard. Vee went at it with scientific precision, scraping the overfill from the measuring cups filling up each bowl.

"Now's the fun part," Camila eventually said, handing Vee a wooden spoon. "Get mixing."

So Vee mixed. She put her back into it, folding the veg and sauces together over and over again. Scraping the stray strands of cabbage and carrot off the side of the bowl, and getting them bathed in the creaming mixture. She breathed steady and hard, watching the mix go around and around in each bowl before finally setting the spoon down. She let out a deep breath as she whipped at her brow. "I think it's done."

"Only one way to tell," Camila said, handing Vee a tablespoon.

Vee gingerly scooped up some of the mixture and took a sniff. It was sweet, yet bitter. Stinging, yet enticing. She took the spoon into her mouth, and her eyes widened as the creamy mixture rolled over her tongue.

"Wow."

"See, I told you it would be good," Camila said with a smile. "Let's put this away. It won't stay good for long, but it will be fine for tomorrow.

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Camila's car pulled into the parking space with a screech. Vee's grip around the chilled bowl of coleslaw in her lap tightened with the final jolt. She let out a long breath and shuffled to undo her seatbelt.

"You okay, *mija*?"

"Sí, Mami." But her mother knew her too well.

Camila placed a gentle hand on her shoulder. "It will be okay, and if it's not, just call and I'll pick you up. Now, go and have a lovely time, okay?"

Vee took another deep breath and nodded. Her heart still raced in her chest. It was just a barbecue. She was just here to help Masha. It was gonna be fun. She'll see her friends, even Luz said she'd stop by later with Amity.

But she stared down at the coleslaw in her lap and sighed. She hoped it would be enough.

There were three more bowls in the trunk too.

She slid out of the car and looked out across the Historical Society. The old stone building gleamed in the summer morning light. To its side, on the green, tents were being erected and tables set out. Smoke was already rising from a few barbecues that had been lit. Stacks of coolers and boxes full of drinks were being shifted through and moved around the field by workers, all laughing and smiling to each other as they went.

Vee grabbed two of the bowls and Camila followed her with two more. She kept an eye out for Masha. Her head swivelled, hoping to see her partner among the bustle of people.

"Vee!"

Their voice called like a bird singing above the treetops. Vee saw a wave of a hand and there they were, standing by a long white table set out with covered plates and foil trays and bowls of various sizes. A fluttering rose in Vee's chest as Masha flashed her a wide smile.

They wore a sage green GHS tee and black jeans. Their nails were painted black and a heart-shapped pin in the non-binary colours sat on their breast next to their nametag.

Vee almost stumbled over the grass as she rushed over to them, the bowls of coleslaw jostling in her arms. "Masha! I hope I'm not too late."

"Late? Nah," they chuckled and gave Vee a peck on the cheek before eyeing the bowls. "But, ooh, what have we got here?"

"Coleslaw," Vee squeaked. The fluttering had grown to be like a flock of startled birds, though it was not at all unpleasant.

"Let's see, let's see," Masha said, taking a bowl and placing it on the table. Before they dug in, they turned back and flashed a smile to Camila who had finally walked over.

"Hi, Mrs. Noceda!"

"Good morning, Masha. I hope you have room for a few more bowls."
Masha blinked at the stack of bowls Camila held in her arms. "Well, you can never have too much coleslaw I guess!"

Camila chuckled. "Not at all. Vee made it all herself."

She gave her daughter a wink and Vee wished she could just sink into the ground. "Yes! Yeah, I made it all myself." She placed her bowl down next to Masha. "I hope it's good enough."

Masha gave Vee a knowing gaze. "There's only one way to know for sure." They grabbed a spoon and peeled back the foil covering the coleslaw before digging in and pulling out a heap of the creamy mixture. "Smells good, looks good. I wonder if it will taste good?"

Despite herself knowing what Masha would say, Vee's heart still hammered away in her chest. The mixture rose slowly to Masha's mouth and Vee held her breath as her partner's lips curled around it. A moment later she drew the spoon out and let out a long hum.

"Oh, this is good," she said, still chewing.

"It is?"

"Definitely! I love that tang to it. Mustard?"

"Yeah!"

"It works so well!"

"I'll just leave these here and let you two sort it out," Camila said, giving Vee a smile. "Call when you're done. Take as long as you want, okay?"

Vee only nodded as she just leaned against the table, watching as Masha finished her mouthful. "Yeah, I'm sure this will go down a treat. Good though you brought so much."

A relieved chuckle escaped Vee. "Yeah. It's funny how far one cabbage can go." Masha covered up the coleslaw and held a hand out to Vee. "What do you say I show you around? I haven't introduced you to everyone yet."

Vee smiled as she took her partner's hand. Their fingers locked together, interweaving and giving each other a comforting squeeze. "That sound's lovely."

"Not as lovely as you," Masha said. A glance at Vee's lips was all Vee needed to lean forward and meet Masha's with her own. She was soft, warm, and smelt slightly of chocolate—a smell that was truly intoxicating.

"You've never been to a barbecue before, have you?" Masha asked after they broke the kiss.

Vee winced. "Was it really that obvious?"

"A little. For a shapeshifter, you need to work on your acting skills."

Vee chuckled as they strode off together, their hands swaying between them.

"Well, in my totally expert opinion, this barbecue is gonna be awesome."

They laughed together as they walked away, leaving the coleslaw waiting for its grand debut.

GROCERY
LEMON OIL
SALE
SALE
25%
CAPTAIN
MERA
LISTS

Pretzels Need Water

by SpideyLadman

The sun glimmered past the horizon's edge, turning the dark and starry night into a gorgeous mellow blue sky. Its beams began to shine against every corner of the neighbourhood's houses, even crawling through the windows to wake up anyone that was in its path. For them to see its glory. However, they didn't get rid of one thing: the cold. During these early hours, the night fought back, and forced people to hide beneath their sheets.

While it was normal for that to happen, one person decided to ignore it. She was already eager to get up, despite the exhaustion overwhelming her. Truth be told, she didn't know why that was. Maybe it was due to feeling like she was still in a nightmare, despite being awake, or maybe because she felt like somebody was… *missing*? She could've sworn she had just heard something coming from downstairs, though, it could've been just a hallucination. *"Great,"* she thought, *"just what I needed."* Standing up, she examined the room. *"Let's see…"*

There was the familiar tail dangling above her bed—that was Vee—, there was her best friend, with her dark green hair that almost always seemed to connect itself into a braid, even when it wasn't, snoring out like a wilderbeast on a mattress on the ground—Willow that was—and…

Wait. There was nobody in the sleeping bag. Especially one that had purple hair…

Where was *Amity*?

She stood up before creeping across the room, grabbing her jacket from the back of the desk chair along the way. Vee was a light sleeper—each step risked waking her. The floorboards groaned under her as she came to a stop by the door. With a shaking breath, she covered the door handle with her jacket and slowly turned the handle, before, finally…

Click.

It was open. Looking back, she saw how the other two didn't seem disturbed by her. *"Thank Titan,"* she thought, before slowly opening the door and slipping into the hallway. She thought of locations to look through: bathroom? Checked, nobody. Her mum's bedroom? Maybe she could've her asked something during the middle of the night, so she checked there too, and…

"Where's *mamá*?" Was all the individual could ask, before going down the stairs. Looking left and right, she wondered where they could be. So far, it didn't seem like anybody who was seemingly awake was here, apart from her. "Where are they?" She mustered out, brows furrowed upwards. She went to the kitchen, hoping to find some answers there. It didn't seem normal, it didn't seem normal at *ALL*!

Okay, don't panic, don't panic. Maybe there was a note somewhere? She just… had to look all around the house for that. I mean, when she passed by the living room on her way here, it didn't seem like they were there! …Where they? Or could they be downstairs? Where the boys were? Was the individual just making things up to worry about? Was she—

Wait.

There was, something on the table, actually.

A piece of paper.

How did she not notice that?

Taking it, she read what was on it, even though it was, *blurry*:

"Off to the supermarket, I didn't have time to do that yesterday. Amity will tag along. If any of you are awake, please wait while we're outside. We'll come back in about an hour.

Love,

Camila Noceda."

She softly smiled, before putting the paper back where it belonged. *"At least they didn't get kidnapped or something,"* she muttered under her breath before tiptoeing back up the stairs. Going into the bathroom, she put her jacket aside and did everything she needed to do. Afterwards, she came face to face with the mirror, where she could recognise somebody, one looking at her in the eyes. Well, sort of. She sort of recognised herself, even with the eyebags and the curls forming again. *"Mum told me not to take it anymore,"* she remembered. She remembered how, when the individual tried to grab la plancha, her mum told her just that: not to grab it. She saw how her mum took it from the cupboard, and threw it in a bin somewhere in the house.

The individual didn't understand why she did that. She didn't understand because straightening the hair was, practically the norm in this house, but then again, with the unprepared arrival of going to the Human Realm, it was… Well, she guessed it was normal that things got flipped upside down. She, *guessed*…

Though, she also guessed that it was time to remember her own name as well. So far, it was almost like she couldn't dare to utter it. "Well," she threw a finger-gun at her reflection, "here comes Luz Noceda." On any other morning in this house, she would've cheered and giggled, but right now… Right now, it didn't seem like a good time to fake that. She opened the mirror, took the toothbrush, and brushed her teeth. After finishing, she shut the mirror, avoiding seeing her reflection again, and put on her jacket as she got out of the room.

Going back to the kitchen, she took a seat, and waited. Her gaze turned to the clock, and saw that it was 7:14AM. *"Wonder if she added a time of, when she wrote that,"* Luz stumbledly thought, checking back on the note.

Nothing. No 5AM, nor 6:30AM, nothing.

"…Man," she thought, *"now I don't know when they'll come back exactly."* A resignated sigh escaped her as she stood up, searching the cupboards for a cup. After finding one, she went to the faucet, filling it up until it was good enough, and then turning it off. Despite the troubling process of doing all of that, any bad feelings were swept away when she took a sip from the cup. It was, good, it, tasted good. She guessed.

"What should I do now?" She pondered, examining the kitchen and all that it had, until her eyes locked into one thing: the oven. Some days it smelled, and her mum did suggest that it could've been a gas leak, however, any time they checked, they just… didn't see anything. *"I do wonder if any of the guys did anything with it—"*Her head shook almost immediately. *"What am I even saying? Why am I even accusing them of causing this, when I was the reason that—"* Her mind went blank, and all movement halted. *"…Wonder what's in the fridge."*

She went to check, and just as she opened it, she witnessed the… What was the word? Escasidad of anything edible, whatever that word was in English. Well, unless one thought that tomato sauce was a tasty treat in the morning. Though, there were two stacks of eggs, but she wasn't really eager to fry anything up. Closing the fridge, she proceeded to open the cabinets for anything, yet all she could find was a bag of sea salt, a jar of honey, packets of flour, oil, and some amount of baking soda. Oh, and some sugar! Couldn't tell if it was the brown or white kind, wonder why—*Wait.*

Of course, she forgot to turn on the light. She did just that, and even though her eyes were slightly burning, it was good to see again. But what about *food*? What could she *eat* right now? To be honest, she didn't really want to bake at the moment, but her stomach was *definitely* close to rumbling… Maybe she could eat some of the honey? It didn't seem like it would cause major destruction, right? So, she went towards the cabinets again, and—

A yawn. Behind her. Frozen, she tried to analyse from what it came from, or rather from, *whom*—"Oh. Hey, Luz." Wait, was that…

Turning around, slowly as possible, she recognised a small kid cleaning his own eyes. He was one that had black hair, dark skin, a blue shirt and some shorts. "Gus," she raised her brows. "Wh-What are you doing up so early?"

"I could say the same to you," he smugly replied as he crossed his arms.

She sighed, shaking her head with a smile. "Just woke up and saw the note," she waved at it before taking the honey and opening it.

"Oh, okay!" He took that piece of paper before reading it thoroughly with a smile. Luz could've sworn it fell for a few seconds, but, maybe she was imagining things. "When will they come back?"

"Luz shrugged. "An hour, it said."

"Yeah, I know, but," he raised his shoulders, "when? Like, when was this written?"

"Well…" Hold on. The noise from before. Didn't it sound an awful lot like… "I think I heard a door close downstairs—Here, a few minutes ago. Maybe they'll be back in, 50 minutes, or something."

"Oh okay." Gus then sat onto a nearby chair, tapping onto the table while looking around. "What do we eat?"

"Well, I'm eating honey, I don't think we can make anything else for the moment."

"You sure?" His head lolled back.

"Yeah, I mean," she furrowed her left hand into her jacket's pockets as she huffed a laugh, "unless we wanna eat the fridge *whole*—"Her sentence ended in a halt, as the fingertips, touched something. It wasn't silk, it was… *plastic*? It felt like plastic. She tried to find a way to grasp it, and when she managed, she pulled it out, and… saw that it was, a packet. A packet of pretzels. And it wasn't any kind of packet of pretzels, it… Over it, there was a red and yellow title: HEX MIX. It was a bag that she could recognise to have come from… The Boiling Isles… *"How'd that get there?"* She muttered out. This, wasn't there last time she checked. Maybe? The early hours were messing with her thinking.

"IS THAT HEX MIX?!" A voice brought her back to Earth, scaring her as she grabbed onto the package, nearly letting the honey slip out in the other hand. She jolted her head towards where it came from, and saw a very excited and grinny—

"J—*GUS*," she hushed, placing the jar onto the counter, "you could wake them *up*!"

"Oh, sorry." He covered his mouth for a split second before reaching out towards her. "Could I have some? Could I have some?"

She sighed. "Okay," she gave him the bag, before realisation dawned in, "but save some! Maybe the others would want to try it."

The light dimmed for a few moments from his eyes, before he opened the bag and scarfed a piece down his throat. *"Hmmmmm,"* he smiled as he lolled his head back. "Just like how I remember." He put up two fingers to his mouth to kiss them before moving them up to the sky, forming an Italian okay. "*Per*fecto."

Luz chuckled, noting how he rolled his r. "Somebody's been learning Spanish."

"Yeah! It's uhhhhh," he put those same fingers to his chin as he squinted his eyes. *"Esta… ¿maravilla?"*

"Es maravilloso," she corrected, "you've got to make it sound like it's a guy."

"That's rude, what if the pretzel hates men?" He joked.

"No, I—" She let out an earthly laugh, placing a hand over her forehead. "No, I meant like, with an -o suffix. Pretzels are male in Spanish. You don't have to say *"esta,"* I already know what you mean, and if you want to…" She tried to snap her fingers yet failed to make a sound. *"¿Cómo se dice?… "¡Caramba mía!"* Like that, like that feeling from that,—"

"Hm," he nodded.

"—you've got to add the Spanish bear to it. ¡Oso!"

"¡Oso!" He repeated.

"So, maravilla, turns into maravilloso, or maravillosa, we don't judge," she raised her shoulders, "but 'cause it's pretzel—Because it's a pretzel, we say the first one: maravilloso."

"Hm," he replied, visibly thinking. "What about *maravillo*? Is there a word like that?"

"Nope."

"Why's that?" He leaned his head to his side.

She blinked for a few moments, before shaking her head with a smile. "Honestly have no clue, Gus." Upon seeing his shrug, her eyes locked onto the bag. "Can I have some?"

"Sure!" He chimmed, offering some towards her. Luz took one that was small, yet just thick enough that Gus wouldn't question why she didn't take more. Taking a bite in one, she was overwhelmed by a kind sensation in her tongue, one that she could almost mistake as… honey? How ironic, she thought it'd taste different from the jar she had taken out, but she was actually, pleasantly surprised. That wasn't all, she could distinguish some bits of nuts, combined with salt.

"Holy—" She began to cough. Whether it was from shock or from the intensity of the flavour was unknown, but!, one thing that she did know, was that: "This is *really* GOOD!" She laughed, and she couldn't help but widen that smile of hers.

"I know, *RIGHT*?!" He cackled. She hushed, gesturing up and down. He covered his mouth, nodding while being visibly regretful, until his eyes directed towards something behind her. "Seriously," he set aside the bag before walking by her, "we don't have anything else?" Turning around, she saw him getting on his tip-toes as he examined each and every cabinet on sight.

"Uh, no, I don't think so—"

"Oooooo! Flour!" He chimed, taking out a full packet of it before gesturing at where he had gotten it from. "And I saw some baking soda over there!"

"Oh, yeah, that," she then turned away, "um…"

"Wanna make something?"

"What?" She looked back, witnessing Gus shaking the item in his hands before some part of its dust came out, causing him to cough.

"We can—" *Cough.* "—make some breakfast for when they wake up!" He cheered, gesturing up at the ceiling and down to where the bedroom and the basement respectively were.

"Well, I don't know," she shrugged, "Mum and Amity will come back in an hour. You've read the note."

"Yeah I know, but we have just enough to make a batch of, uhhhh," he looked away, brows furrowed. "…What can you make with flour?"

Luz sighed, pondering over what she could do. It's just, she didn't want to deal with cleaning up, and figuring out what ingredients could work for a meal. Truth be told, she didn't feel like making something that she most likely wouldn't end up eating because she "wasn't hungry." However… As she witnessed the sweet, beaming grin on Gus' face, and how, the others would feel, seeing what the table would hold… "You know what?" A smile grew on her face as well. "Yeah. Yeah we can cook something for them!"

"YES!" He exclaimed in a low voice, shaking his hands in glee. Unfortunately, that caused more dust to come out from the package he was still holding and, as expected, he nearly hacked up a lung.

Luz giggled, patting him on the back before, suddenly, a bright idea popped into her head. "Hey, why don't we make some pretzels?"

Gus blinked before tilting his head. "What do you mean?" He asked. "We already have pretzels—"

"Yeah, I know, but those that are in the bag will run out, right?" She moved her gaze at it. "So maybe, we can make a batch for when that happens, so that the Boiling Isles can still be with them—With *you!*" She looked back at him. "So that you can still feel like home too!"

However, his furrowed brows and sullen gaze made her smile fall. She froze, panic slowly filling up each corner of her body, even her mind. She didn't want him to think that they weren't going back home—Well, *his* home—But, she also viewed the Boiling Isles as *her* home—Look, she didn't want him to think that at *ALL!* Trying to figure out how to dissuade the situation, she—Suddenly, his body language returned to normal. "You're right!" He agreed, much to her confusion. "After all, we'll have the recipe for next time!"

Luz's eyes blinked, the nervousness leaving from within her. "…Yeah," she nodded, "we will." Gus' replied with his smile widening, before going off to the cabinets and grabbing the ingredients that she had seen before. Seeing how he tried to grab a handful of them in one go, she offered to help, and he agreed.

After all was arranged, Luz decided to go to the living room, and upon getting there, she looked up and down until her eyes locked onto a seat. Her laptop was there, loading. She let out a sigh, before taking several steps towards it. Disconnecting the cable from the laptop, she then took the computer from the wall, not wanting to potentially cause a fire. *"I don't think I have any glyphs on me,"* she thought, but didn't want to check; Gus was waiting, and he could get bored. She didn't want that, not after what she put him through. Luz walked back, opening her computer before placing it in-between the ingredients and typing in her password. Afterwards, she looked up a recipe for pretzels, and came face to face with what popped up.

"Do you think it tasted hard or soft?" She turned towards Gus. "The one from the bag."

He shrugged. "I don't know, I don't think I've ever eaten a soft one."

"Noted," she nodded. "Do you have some paper?"

"Nooooo," he cocked a brow before going to the cabinets, tip-toeing again, "I don't think so?"

"I think I saw some in one of the cupboards," she nudged her gaze towards them, and soon he checked, pulling each and one of them until she could see his eyes shine with joy.

"Found them!" He waved a piece of paper before placing it onto the table.

"Okay, could you go to the living room? I forgot to check if there's a pencil over there—"

"Oh, I actually have one *riiiiiiight,"* he placed his hand into a pocket from his shirt, thus pulling out a red pen, "here!" He then gestured with a proud energy to it. *"Tadaaaaaaaaa!"*

Luz let out a giggle. "What'd we do without you?" She shook her head, before taking the pen from his hand. Going through 3 cooking sites—two about making a soft pretzel (just in case one didn't work) and one related to a hard pretzel recipe (who knew people didn't like crusty-like meals? No seriously, that's an actual surprise)—, she wrote down each of the ingredients' names, as well as how much they should be. "Gus, what does it say on the bag?"

She turned her gaze towards him, only to be met with him squinting, the package in his hands. *"Uhhhhhh,"* he gritted, now leaning away. "I don't know what it says up-close."

"Yeah, you *definitely* need glasses," Luz giggled as she took it from him.

"Not true!" He protested. "I can still read."

"And I believe you! But mamá went through a similar thing too, just that she couldn't see from far away. Just try not to strain your eyes for a while." Looking back at the bag, she wrote down each of the ingredients.

She recognised some, however there were others that she couldn't distinguish, so she asked for his input and what they tasted like. Of course, he had to go wash his hands and brush his teeth first, so after doing all of that, they began the process. Then she noted all of the ingredients that were in the kitchen—had to remember that very clearly—and decided to do a taste-test with Gus, on whether they feel accurate to the Boiling Isles' foods or not. Surprisingly, they all were! Even the honey seemed to be a component for the Hex Mix. It was a relief for both of them, and assured them that this baking journey was secured from the get-go.

They decided to take three bowls from the cupboards—one for the soft pretzel recipe, the other for the hard one, and the last one for a combination of the two—and began the process. Luz pre-heated the oven with the tray inside, and could see Gus looking at that before deciding to shrug, going back to mix what he had with the nuts. She didn't mind, it was always good to be curious! …Well, if you weren't Luz Noceda, but that didn't matter right now. Right now, breakfast was in session. After they were done and included the honey in each bowl, they put another piece of paper they had found onto it, and placed what were in the bowls into different sections. Afterwards, they waited. They waited and waited and waited, until, finally, it was done.

They tried them out, and while they all *did* taste great, they weren't exactly similar to the Hex Mix pretzels. Though, they did note that they definitely needed to slightly soften the texture to match, while also having the edges to have more crust. They cleaned up the bowls after putting the left-overs in the fridge, naming them Josefina as a joke, and began to try to adjust some things.

Soon enough, notations and notations piled up in that paper on the table. Sometimes it seemed like they were close to a breakthrough, other times it felt like a complete mess. Add some salt? Now it tasted unbearable. Reduce it, then excess the honey? Too sweet. Change it up and include an extra dose of baking soda? Now it felt like they were munching on a pillow. Include more nuts? Now we're talking! Lower the amount of oil? Okay, now it tasted like a rock at sea.

While the amount of washing everything and leftovers with new names in the fridge grew, the ingredients reduced in quantity. Luz feared that they wouldn't make it to the finish line and that this was all for nothing. But she shouldn't give up! She *shouldn't!* She was baking all of this for a reason: to make her friends happy. They had already suffered enough, there should never ever EVER be a chance of giving up. If there was a thought like that in her mind, she shut it up, beating herself up internally over how she could let that appear. Come on, this wasn't all in vain, right? There had to be something that they were missing, there *HAD* to be! They already figured out about the nuts and the oil, as well as the flour, but what about the baking soda? I mean, they already tried to exclude it, and the end result tasted like tarr. How could one use it? Was there something she missed when she looked up the recipes?

She walked towards the computer, scouring each tab that she had open related to this. Everything seemed to be in check, there was the oil, the baking soda, not the honey but it still somewhat worked, the nuts, the water—

Wait. The *water*?…

"Gus," she turned to him, "do we have water?"

"What do you mean by water?" He raised a brow.

Oh my Titan Luz forgot to add WATER.

She rushed to get a cup from the cabinet, and as soon as that was acquired she immediately turned the faucet on. Anxious to get it all up and ready. As soon as the liquid was ¾ in the object she turned it off and poured all of the water onto the bowl that was left. This was their final chance. If she managed to get it, then everything would be worth it. Everything would be all—"Luz?"

Jolting away, she turned around to see who had called out her name. Gus. It was, Gus. "Are you okay?" He asked, his brows furrowed upwards.

…Oh, now… Now Luz realised how hard she was breathing. "Y-Yeah," she mustered out, looking away, placing a hand behind her neck. "Yeah, I'm… I'm okay." She could tell that he wanted to question more. She could tell that he was, *worried*, to say the least, and… "Okay, hopefully everything goes well," she let out a laugh, and was met with a smile from him. A rather *awkward* smile, but, a smile regardless.

After arranging and washed everything once more, they awaited anxiously as they moved the filled yet again tray into the oven. Soon enough, they crumbled onto their seats, letting out an exhausted and somewhat loud groan. Maybe the others heard that, but that didn't matter. In the grand scheme of things, it didn't really matter. They were just… *extremely*, exhausted to care about anything. Luz lolled her head towards the clock in the room, and realised that, it had passed nearly *three* hours. Come to think of it, even the sun was up and about. *"Where could mamá and Amity have gone?"* She thought.

…This doesn't seem right. This didn't seem right at all. Where was her phone?

Wait. True, it was in her room, where Willow and Vee were surely still sleeping. Luz'd have to tip-toe her way there all over again—"Hey," Gus' voice called her back to Earth, "I think it's done."

With anticipation and worry, they pulled open the oven's door, and as Luz put her hands into the oven mitts one last time, she took it out, and saw just how, perfect they looked. The meal looked amazing, but there was just one more test to pull through: the tasting test. Taking one pretzel each, they opened their mouths, no breath nor word was let out from them, before…

Crunch.

…This… This tasted like HEX MIX. This tasted *exactly* like HEX MIX! Luz let out a laugh, patting Gus on the back. "WE DID IT! *WOO*!" She hopped over to the annotations. Good Titan it was aplenty, though she didn't mind that at all. It was all a job well done, and she couldn't have asked for a better time! Well, yeah, it was *definitely* stressful, but at least for next time they already knew what to do, *especially* regarding water. Taking out another piece of paper from one of the cupboards, she placed it onto a free space on the table and wrote down each and every step that was in the final recipe, whether it'd be the amount of ingredients, the grams, and even noted in bold letters: Always include water—

She stopped herself, when she caught a sound. Unsureness filled her mind, as she tried to figure out what it was.

Wait a minute, it was…

A sob. A whimper. A shiver even.

It sounded… familiar, yet confusing. She hadn't heard it so clearly before, and it had come from a voice that she knew and cared for. It was from—*"Gus?"* She slowly turned towards him, afraid of what she could see.

…Oh Titan no he was *crying*. He was covering his face, hands smothering each and every breath of his. His body shook, back bended forward as attempts to move away were futile. It was almost like he was trying to… *hide away*. "Gus, hey, hey," she slowly took a step, gently placing her fingers onto his arm. "Was… Was the pretzel not good? I could've sworn that—"

Almost immediately, he shifted towards her, face furrowed into her chest as his hands curled into one another. *"Why?"* He sobbed, visibly suppressing a sound, only letting out a small wail. "Why *did* he…"

"Who's he?" She titled her head.

"Belos," he sniffled, "who *else?*"

Dread settled within Luz. "*He*… He won't hurt you," she tried to calm herself for him. "Belos won't hurt you anymore—"

"But what about *DAD?*" He inhaled. "What will happen to him? I don't—I don't want him to DIE! I don't want him to *die*, what will the Collector do to him?"

Her eyes widened, mouth agape as her brows furrowed upwards. "He… He's alive," she tried to find the words. "He's alive, I'm sure that—" She closed her eyes, remembering how the Collector shifted everything: from the ground to the ceiling. It was all broken, and torn apart. They even took King away from her. …

…She could only imagine how Gus felt. After all, the day that they left was the Day of Unity. The… *dreadful*, Day of Unity. It was almost like a joke, how that… That *thing* said that he'd bring paradise to everyone in the Boiling Isles. Yeah, right. Maybe to *him*, however, that *did* backfire on that man, as the Collector appeared out of nowhere, and splattered him across a wall. Then, King appeared. If he hadn't, Luz and the others would've dealt with the same fate too. But, how did *King* know them? It didn't matter, it's just that… Why did she go along with telling the Collector about playing a game? It seemed to have triggered something within him. "…The Collector won't hurt your dad," she moved her gaze down to Gus. "The ones that are there—In the Boiling Isles, they'll protect him!—"

"That's the thing…" He sniffled. "When are we going *home*?"

She blinked. "Huh?"

"When will we get back home?" He moved away from her, and Luz could see how his tears came out at a rapid succession. "What if we follow the recipe wrong? What if every time we try to make a HEX MIX-like pretzel there's always something *off*? What if we run out of ingredients? What if we run out of the *actual* HEX MIX? What if just…" A shaky murmur let out from him. "What if we *lose* the recipe? Or what if the food deteriorates so *badly* that it's no longer like home, and I forget what it's like to…" The last words were muffled by his hands, as its fingers nearly grappled onto his own skin, almost as if they were trying to dig something out—

"Gus—Hey, *hey*," she moved them aside as gently as she could, before placing her own hands onto his cheeks, thumbs cleaning up the tears. "Look at me. Gus, look at me." And so, he did, but she could very much tell how… How much pain he was under. "We *will* get you back home. You all, back home. I promise you that we'll get all of the Hex Mixes that you want."

She let out a small laugh, but saw how he didn't reciprocate that, just looking off to the side, visibly thinking. "…Will dad be there?" He moved back towards her.

"…You bet," a smile formed on her face, and… That seemed to work.

Gus was slowly gaining his energy from before, albeit in a tired manner. "…*Yay*," he mustered out, leaning onto Luz. She took a moment to adjust herself—just so he could be comfortable, before, again, wrapping her arms around him. It didn't seem like he was uncomfortable with this hug, but… she wouldn't blame him, if he was. Gus was right, what if the recipe went all wrong? What if one day she tried to follow it, but she calculated it all wrong, and everyone would be wincing? Saying how it wasn't as good as last time. Well, they *wouldn't* say that, because they are nice, and she was not. If she hadn't gone to the past, and taught that *freak* of a man about the light glyph, then none of this would've happened. The Collector wouldn't have begun mayhem, her friends wouldn't be far from home, and Gus wouldn't be crying. He wouldn't be crying. This would've all been better if she hadn't gone to the Isles, or *hell*, had been a good kid. The whole reason why this happened was because she couldn't stay put in her seat at school. How was she still alive? Why did that emperor spare her? Why—

Her thought process halted, upon seeing Gus' glistening eyes, staring at her. He seemed… at peace. Like he was, happy to be here with her. Even a smile beamed onto his face, and it felt like, he meant it…

…What was Luz thinking? She had to live, for *them*. Saying otherwise… will just, hurt them. They'd cry, much like how Gus was, moments ago. They love her, unfortunately. …Would they, actually? Would they *cry* for the one who doomed—They would. Actually. Maybe. Just, try to think of something else. Try to think of something else, Luz. "…Say, why don't we put this batch onto the table?" She asked. "I think we did a great job. You've got great talent at it!"

"Yeah!" He leaned away, cleaning up his tears with an even wider grin. "And you too! I couldn't have done this without you!"

Luz nodded, before placing a hand on his shoulder. "Thank you, for telling me about this."

Gus huffed a laugh. "Yeah…" He wiped his eyes again. "And thank you for listening."

She sighed, about to grab the tray when she noticed how Gus… turned on the oven. "What are you doing?"

"Oh, I've got to keep the beast warm," he replied, unfazed.

She blinked. "*…Hah?*"

"Yeah, the beast I've got in my home always tells me to warm it up before and after me and dad cook, so," he raised his shoulders, letting them fall in an uncaring manner.

"*…So that's why it always smells,*" it dawned on Luz.

"Gus," she began to say, placing her hand over his shoulder, "we don't leave ovens on in the Human Realm."

He was the blinker now, brows furrowing as concern formed in his face. "Huh?"

"Yeah, because, when we leave the gas on for, quite a long time, it starts to smell, and it causes headaches. And, when you turn it on with a match…" She winced as she motioned out an explosion.

He seemed to understand, bit by bit, because soon enough his mouth was agape and his eyes were as wide as plates. "OH MY *TITAN*, I'M SO *SORRY*," he clasped his hands together.

"Gus, it's okay!" She gently patted on his back before taking the tray and placing it onto the table. "You didn't know!—"

"I'M SO SORRY, I COULD'VE GOTTEN YOU KILLED—"

A jingle of keys appeared, followed by the sound of something unlocking. When they turned, they saw two familiar figures pop out from the main door: a tall one with curly hair, and another, albeit shorter, with purple hair, and they were both carrying bags. "¡Mamá! Amity!" Luz walked towards them, a smile shining through.

"Hi, mi amor," her mum replied with a grunt, "I am so sorry for the wait."

"Yeah, there was," Amity winced, "a bit of a *hassle* at the store."

"What do you mean?" Luz raised her brows.

"We'll tell you when we finish unpack—Dear, could you help us with the groceries?" Camila asked, and Luz could easily tell how much she was sweating.

"Oh! Of c—"

"I'M SO SORRY, MRS. NOCEDA," Gus hurried towards her mamá, "I COULD'VE EXPLODED YOU!"

Camila blinked. "Excuse me?"

"What happened?" Amity asked, raising a brow.

Afterwards, Gus explained in a panicked manner about how he usually kept the "oven" in his own home on before and after a meal to keep it warm, but should've double-checked if that was the same in the Human Realm. Luz could see that he expected an escarmiento, judging by his shaking body and closed eyes. Yet, her mum just looked at him, and sighed, saying that since she didn't see anything gone up in flames, everything was alright, but told him, with kindness in her tone, to not let the gas run wild. He agreed, slightly calmed but still overwhelmed, and Luz helped him out once more, directing his focus on the pretzels. Gladfully, he gestured at the kitchen, putting on the dramatics as Luz helped her mamá and Amity out. She could see how the two beamed with calmness and joy, and so did Gus. Luz noticed how happy and proud he was upon realising that, so he began to detail how the baking process was, even praising her for the idea with a bow. She couldn't help but giggle at that.

Soon enough, she heard sounds coming from the stairs, as well as from the basement. Willow, Vee and Hunter were awake, and upon witnessing the breakfast that the kitchen behheld, the looks on their faces… They were enough to calm the leftover sorrows that had been revealed before. Yes, Luz knew that it wasn't over, that the wounds were still existing, but… at least the baking helped. Certainly tiring, and *painful* it was, but, it definitely helped her connect with Gus, and see how he was coping… and perhaps that he felt the same as well. Not sure what he could've found out about her but… it definitely felt like something, changed. And for the better.

Luz took a sniff from the batch, and simply smiled. "I can't *wait* to eat this," she said, taking off her mitts before putting them on the counter.

SWEETPOTATO FRIES

SWEETPOTATO FRIES
WITH JALAPEÑO DIP

4 SERVINGS

NOTES:
- CONTAINS TRACES OF MILK/CREAM.
- CA. 252 kCal PER SERVING.
- ABOUT 60MIN TOTAL.

THE SWEETPOTATOES:

2 LARGE SWEET POTATOES
2 TBSP OLIVE OIL
2 TSP FLAKED SALT
1/2 TSP FRESHLY GROUND BLACK PEPPER

DIRECTIONS:

- [ ] 1. PREHEAT OVEN TO 200°C.
- [ ] 2. RINSE AND DRY AND CUT THE POTATOES INTO WEDGES.
- [ ] 3. TOSS THE WEDGES WITH OIL + SALT AND PEPPER.
- [ ] 4. PLACE ON A BAKING SHEET AND PLACE IN THE OVEN FOR 30-35 MINUTES.

JALAPEÑO DIP:

1 TBSP PICKLED JALAPENOS (OR 0.5 TBSP FRESH. FOR 4 SERVINGS)
2 SCALLIONS
1 CLOVE GARLIC
1/2 LIME
2 DL SOUR CREAM (PASTEURIZED CREAM)
SALT
PEPPER

DIRECTIONS:

- [ ] 1. FINELY CHOP THE JALAPENO. AND FINELY CHOP AND SHRED THE SCALLION.
- [ ] 2. PEEL AND GRATE THE GARLIC CLOVE + GRATE THE OUTER SKIN OF THE LIME.
- [ ] 3. MIX THE JALAPENO. SCALLION. GARLIC AND LIME SKIN/ZEST WITH THE SOUR CREAM.
- [ ] 4. SEASON WITH SALT. PEPPER AND A FEW DROPS OF LIME JUICE.

This Business Is Cereal.

by childlikegoblinqueen

Breakfasts were not a thing in the Emperor's Coven. That's not to say scouts didn't eat in the mornings – they needed *something* to push through their daily drills and dangerous missions.

But from the time Hunter had entered pre-scout training, he'd grown accustomed to starting his day on an empty belly. Every morning, all scouts and recruits were instructed to line up in height order for a bowl of oats and spider milk as their first meal of the day. They would have rations given to them for lunch, but were permitted to use magic once per day if they needed a supplementary sandwich or snack.

Hunter had no magic – ergo there were no snacks or sandwiches available to him. And because for much of his life, he was the youngest and shortest of the recruits and scouts, by the time Hunter had reached the front of the line in the morning, he'd received the last of the dried out oats that clung to the side of the cauldron.

Humans considered breakfast the most important meal of the day, and Hunter had grown to enjoy it not solely because he had begun to understand the importance of eating well, but because preparing the meal itself had begun to hold a ritualistic quality that allowed him to feel a sense of purpose.

He would wake up precisely at 6 AM, slip out of his pack, carefully climb the stairs so as not to wake Gus, and make his way to greet Camila in the kitchen. Here, the two of them would wordlessly lay out eggs, bacon and toast for the rest of the household. Hunter would make the coffee, and Camila would *gently* touch his shoulder and smile before leaving for work.

This lasted for a few weeks. But one morning on a *week-END* (who knew this term *actually* meant the week's duties actually ended?), everyone had been up late watching the stars and Flapjack had fallen into a heavy sleep on Hunter's chest somehow compelling him to stay asleep past 9 AM! By the time he'd jolted awake he noticed the couch where Gus usually slept was notably vacant.

Bounding up the stairs, Hunter tried to quell his panic that the household wouldn't fault him for missing his morning duties. As it happened, no one was cross with him at all. In fact they'd regarded his tardiness with bright morning greetings and reassurances that they had figured out breakfast on their own.

A breakfast that consisted of eating colorful loops and flakes from boxes brandishing overly cheerful mascots. At first, Hunter wrinkled his nose at the scene. He examined the contents of each box with extreme scrutiny.

"This is not a nutritionally sound meal," he told his friends.

"Eh," Luz shrugged.

"Eh?" he raised a brow, "we're supposed to be studying the best way to build a portal and get back to the Isles!" He omitted the fact that he had begun to actually feel *happy* where they were, because his happiness was not part of the mission. "We're not gonna be able to do that starting our day with a meal where the sugar to carbohydrate ratio is unbalanced!"

Gus pointed a spoon at him, "this box says that 'Froot Hoops are part of a *balanced breakfast*.'"

"The box is a liar!" Hunter told him.

Vee flicked her basilisk tail, "I don't get nutrition from human food anyway."

"Come on, man, just try it!" Gus smiled, "we already poured you a bowl!"

Hunter scoffed, "the ingredients are," he paused, "*suspect?* Like, why would anyone want to eat anything called PYROdoxine!"

"Pyridoxine," Amity yawned, "that's just another word for vitamin B6."

"Sounds highly flammable!" Hunter raised a brow, "a-and I doubt that any of those supposed 'Fortune Fobs' were approved by the Leprechaun Conglomerate to bring *actual* luck."

"But I got a color changing Cosmic Frontier twisty straw from the box!" Gus argued.

"That's pretty lucky?" Willow shrugged.

"Hunter," Amity pointed her spoon at him, "I think you're taking this whole *breakfast* thing too seriously. It's about the same as eating Abomination-O's back home."

"I've never even had those, and I don't care to," Hunter lied. He'd seen ads for them in Bonesborough and he'd been infinitely curious to know more about them, but that was besides the point.

"We're gonna need all of our energy if we're gonna find a way back to the Demon Realm, and that begins with eating right!" he decided to appeal to the only one of his friends with actual sense, "isn't that right Captain?" he asked Willow.

"This one has a bee on the box!" she answered cheerfully.

"Captain!" his mouth hung open, "there's practically no protein!"

"That's what the milk is for," Luz grinned.

Hunter noted how ~~his sister~~ Luz took a pill from a bottle marked, 'LACK-TAID' before she tipped the bowl to her mouth and drank down all the milk with a big loud SLURP.

"GROSS!" he didn't even bother to cover his mouth. Making any sort of sound while eating would have gotten him written up for *at least* one extra overnight patrol.

"For real, Luz!" that was Amity who had opted to cover her mouth. It wasn't clear if she was glowering in disgust or laughing, but either way, Hunter was relieved that he was not the only one who gave Luz a horrified look at her blatant lack of table etiquette.

"Guys, seriously, it's the best part!" Luz beamed up from her empty bowl before re-filling it from a box of something called *Chocko Rocks*.

"Okay, I'll bite, or slurp" Gus shrugged and dipped his Captain Avery straw into his bowl. He took a long lazy sip and paused a second to look quizzically at the cereal.

"Well?" Hunter crossed his arms waiting for a verbal report. At first he'd thought that Gus' initial silence was all the answer he'd needed, but it seemed that it was more a precursor to a delayed response.

"WOW! Wowowwow!" Gus' grin lit up like a light glyph, "you all GOTTA TRY THIS NOW."

First, Vee lifted her bowl, followed by Amity and then Willow. Together they drank.

"Ohhhhh, are you sure there's no ACTUAL magic in this?" That was Vee.

"I'm speechless," that was Amity, who followed up by actually taking a second sip, this time with a loud slurp.

Hunter turned to Willow who was actually speechless. She puffed up her ~~adorably dimpled apple~~ round cheeks and shot an enthusiastic thumbs up that drove Hunter's curiosity right to the bowl of cereal that had been poured for him upon arrival.

First, he looked at the box.

"Cinnamon Roll Crunch…" he read with suspicion.

"I picked that one out just for you!" Willow winked as if this was a secret and not something clearly everyone at the table knew. Still, Hunter's stomach went weak, which indicated he must have been hungrier than he'd realized. *Probably*.

Slowly, he sat down and took a few bites of the cereal. Sweet. Tasty. Crunchy. Nothing disagreeable at all, but between the lack of nutrition and the high sugar content, Hunter suspected this would be a food best designated to the end of the meal treat known as, *'desert'*.

"The milk," Luz pushed his bowl closer, "drink it."

Hunter made sure to roll his eyes dramatically before lifting the bowl to his lips. Slowly, he took a metered sip allowing the flavors to wash over his taste buds.

"WOW…" it was like an explosion.

"WOWOWOWOW!" little golden flecks of cinnamon bathed in the smooth sweetness of the milk. It danced on Hunter's tongue like shooting stars over the ribs on a clear night.

"Told you!" Luz gave him that *smug otter face,* and Hunter knew it was completely warranted.

"So which one is the best?" Gus asked Luz casually.

"I mean, that all depends on what cereal you like?" she blinked.

Hunter's ears flicked. He hadn't wanted to come off this eager, but it was nearly impossible to not react to something so *good.*

"I mean for the *milk?*" Gus reiterated, "obviously the best cereal would be the one that makes the best cereal milk?"

"Huh…" Luz paused, "I guess now that you put it like that…"

Luz hadn't finished that thought, but Hunter also wondered if Gus had a point. He'd caught a few shows in The ~~CB~~ TV Stream where humans would take great care to match ingredients with their drinks and various side dishes.

The cereal itself was good, but the milk? *THE MILK?* Forget the *green trees* and the *quiet nights.* The cereal milk? *That* was worth crossing the portal for, minus the traumatic events that led up to it – those Hunter could have done without, but now that he was here and had no idea when they'd be able to return, there was no logical reason that he could think of that he and his friends should not –

Enjoy local culture? Flapjack chirped from Hunter's shoulder.

Hunter grinned, "I think Gus' theory is in need of an experiment!" he declared.

****

They sat at the kitchen table flanked by a stack of disposable bowls, two large jugs of milk, and a variety of cereal boxes from deep in the trenches of the Noceda's pantry.

"Okay," Hunter cleared his throat and addressed his friends who watched on with notepads, "the goal of this experiment is to determine which of the human breakfast foods known as, 'cereal' is the best based on which one produces the most flavorful milk."

Gus nodded sagely. He drew a spell circle and summoned a dry erase board behind them.

"Hunter and I will begin the main testing and then the rest of you can weigh in on our tier list when it's finished. In the end we will tally it all up and come up with something scientifically accurate!"

"You mean scientifically accurate or is it just your taste buds accurate?" Vee snorted. Amity nudged her with a conspiratorial smile. Hunter noted to himself that these two might be unexpected allies already. He kept that mental note in his mind.

"We will begin with the shockolate variety." Hunter said out loud, because when on any sort of mission it was always best to lay out the plans clearly ~~for the other scouts~~ his friends.

Gus and Hunter filled four small bowls. One with the small Choco Rocks and the other with CooCoo Boos. They distributed the milk, using Hunter's carefully thought out formula to determine the optimal milk to cereal ratio. After Hunter gave the thumbs up, Willow summoned a small timer which rang after the predetermined soaking time.

"Okay," Hunter told Gus, "slurp."

With no actual attempt for politeness, Hunter and Gus guzzled down the milk, and in unison placed the bowls on the table, taking time to wipe away any residual "milk mustaches" they had.

"Hmmmmmm," Gus tasted his lips a bit. They're both good.

"But," Hunter encouraged, "did you notice how the Choco Rocks' milk was more schock – er CHOCOLATEY than the CooCoo Boos?"

"The Choco Rocks are smaller," Gus pointed out. He took another sip of both bowls this time making sure to swallow the cereal as well this time. Hunter did the same.

"I wonder if the surface area of the Choco Rocks distributed the flavor better than the larger cereal which didn't come in contact with the milk as much?"

"Guys," Amity cleared her throat, "can we just have a verdict here?"

"Choco Rocks," Hunter and Gus said with certainty.

A hash mark appeared on the white board under the words: Shockolate and Choco Rocks. Amity and Willow presented the next contestants. The Fruity Cereals.

Next up were the fruit variety. This caused quite a stir, because not only were there more of this type of cereal – but the types of fruit flavors they boasted varied from box to box. They divided them up by shape first.

"Loops over here," Gus suggested, "flakes here – but in size order of the flakes."

"We should put the ones that have *marshmallows* in their own contest, and consider this one here – Apple Smacks as a side bar." Hunter nodded along.

A few slurps later they'd decided that Apple Smacks tasted nothing like apples, or any kind of fruit.

"I'm a fan of this one though," Gus told everyone, "because it's got notes of cinnamon and another sweet flavor I can't place."

"I think that's supposed to be the apple taste," Luz suggested.

"Are there apples that taste like that in the human realm?" Willow suggested, "I can try and grow some and we can –"

"Guys!" Luz smacked her head, "it's not supposed to *really* taste like apples!"

"Then I disqualify it for false advertising!" Hunter grabbed a marker and proceeded to cross out Apple Smacks from the list, but try as he might, he could make no marks.

"Well, I override your disqualification!" Gus declared. He drew a spell circle and the marker vanished from Hunter's fingers, "I like it. It's considered a *fruit* cereal. I'm rating it!"

Hunter wasn't convinced, but he let it slide. After all, the other fruit cereals didn't taste like fruit either, but they were all delicious in their own way, thus making it even more difficult to rate their milk.

Then came the cereals that boasted, *marshmallows*.

These so-called *marshmallows* were not soft and fluffy as the kind they'd roasted over a campfire a few weeks back. While some of the others including Gus enjoyed them on their own, they were divisive, and merely made the milk taste more sugary.

The morning gave way to the afternoon. Hunter's stomach had become full of milk, and though he tried to hide it, he was definitely slowing down. Gus, despite his size, seemed to have such a bottomless pit when it came to eating.

Either way, they continued until they had tried every cereal in the pantry.

"Raisins…"

"Doesn't add anything to the overall flavor."

"There's light flecks of cinnamon in this one!"

"Eh. Too strong for me."

"How about this one?"

"Not strong enough."

"The healthy ones don't really make the milk all that flavorful."

"Is this what a human thinks a vampire looks like? What even is a vampire branded cereal if it isn't blood flavored? I don't think any vampire would endorse being a mascot for this!"

Finally, as Camila slipped through the door, Gus had placed the final hashmark on the board.

"What did you kids get up to today?" Camila chuckled.

On reflex, Hunter nearly told Camila that he wasn't a *kid*. He nearly called her ma'am and bowed his head, but there was something liberating in reminding himself that *here* he could allow himself to partake in the activities of kids.

"Rating all the cereals in the human realm by their milk, ma'am," Hunter told her. He winced because he had indeed added, "ma'am" to the report, but ~~mamá~~ Camila gave him a warm smile without correction.

"That is a noble undertaking," she shook her head, "but you really think that I have every cereal in the human realm here in my kitchen pantry?"

"YOU MEAN THERE'S MORE?"

Amity covered her mouth as Luz and Vee laughed.

"Ay!" Camila shook her head, "the cereal aisles here sometimes go on for dozens of shelves on either side."

"So –" Hunter swallowed, "y-you mean we *didn't* just create an entire scientific tier list of all the best human realm cereals based on their milk?"

"I'm afraid not, mijo," Camila's eyes went soft and so did Hunter's stomach when she called him, *"mijo"*.

Or maybe that was just all the milk.

"So I guess that means we've got a whole summer of experimentation ahead of us?" Willow leaned in. Her head briefly rested on Hunter's arm. His ears went hot at the tips.

"O-or? We can just resume our nutritious breakfasts," Hunter swallowed quickly, "I wouldn't want to sacrifice the health of the *family* for anything! Even *science*."

"I think that would be wise," Camila nodded, "and after all – if you think you would be overwhelmed by the cereal aisle, just wait until you see the ice cream aisle."

Hunter paused. His eyes passed from Amity to Gus to Willow.

"THERE'S AN AISLE JUST FOR EYE SCREAM?" they shouted.

SLURRRRP
AHHHH....

Ultimate Mac And Cheese

by Loz

A fall-themed, Demon Realm twist on a comfort food loved by many, especially suitable when summertime heat turns to sweater weather. The Worchestershire sauce and mustard are the secret ingredients to getting a smooth sauce and adding magic to the already wonderful cheesy taste.

Difficulty:	Medium
Servings:	8
Time:	Approx. 30 mins prep time, 30 mins bake time
Equipment:	Large pot, medium pot, large ovenproof dish
Notes:	Vegetarian; contains dairy and gluten (vegan and dairy-free variant is possible)

Ingredients:

2 cups macaroni pasta (substitute: gluten-free version)

Sauce:
2 tbsp butter (substitute: margarine or vegan butter
7 - 10 fresh sage leaves
4 tbsp plain flour, sifted (substitute: gluten-free flour)
2 cups (500ml) milk (substitute: lactose-free milk)
1 ½ cups pumpkin puree

(continued on next page)

Directions:

1. Boil the pasta in a pot of salted water, to strain and set aside once cooked.
2. For the sauce, melt the butter with the sage leaves in another pot over medium heat, removing the leaves after they're browned.
3. Pour in the milk, sifted flour, salt, and mustard.
4. Bring the mixture to a gentle simmer, stirring the flour in evenly.
5. Add in the pumpkin puree. After the mixture simmers for 2-3 minutes, the sauce should be smooth.
6. Stir in the cheddar and parmesan cheese.
7. Add a dash of Worchestershire sauce, then season with salt and pepper. For a spicy touch, add chilli powder or ground cayenne pepper, adjusting to your desired amount.

Continued

1 cup cheddar cheese, grated
1/2 cup parmesan cheese, grated
(substitutes: dairy-free cheddar and parmesan, or goat cheese)
1 tsp English mustard
A dash of Worcestershire sauce
1 tsp chilli powder or ground cayenne pepper (optional)
1/2 tsp salt
1/4 tsp ground black pepper, to taste

Topping:
2/3 cup white breadcrumbs
1/2 cup cheddar cheese, grated (substitute: dairy-free cheddar or goat cheese)
Ground black pepper for topping

8. Drain the pasta and add it to the sauce.

9. Pour the whole mixture into a greased ovenproof dish.

10. Sprinkle the breadcrumbs and remaining cheddar cheese evenly on top.

11. Bake uncovered for 30 minutes at 375F (190C) until bubbling and until the crust is golden brown.

-LIKE THIS CAMILA?

-¡AY PERFECTO! THIS MANGÚ WILL TASTE JUST LIKE MY ABUELA'S!

Your Scar Is Wrong (You're Wrong)

by RARKA

Luz ran her hand along a seam in the wall, feeling for the light switch. Exhaustion pulled at every edge of her body, but not enough to make her sleepy. A clap of thunder had woken her up not too long ago, and she found it a respite from the near-constant nightmares. As her fingers brushed against the plastic of the switch, she realized that it had already been flicked on, but the hallway was still engulfed in darkness. The storm probably cut the power.

Despite this, she still meandered her way to the kitchen, muscle memory kicking in. Part of her felt the need to tell her mother, just in case the power didn't come back in the morning. Another part of her knew she wouldn't regardless.

She stalled in the hallway as she heard the sounds of someone milling about in the kitchen. Maybe her mother was already up and making herself a late night meal. They owned a gas stove, so it was probably the only working thing in the outage. Instead, she spotted Hunter smiling to himself as he cooked something in a skillet. She had to be coming down with a cold or perhaps she was too tired to notice initially, but the smell finally hit her senses.

"Hey, Luz!" Hunter hummed, waving.

Luz waved back as she peered around the room. Her laptop sat on the desk, switched on and sitting on a page where she had been writing Azura fanfiction. She hadn't been in the kitchen until that moment, so she wasn't sure when she had the time to come turn it on. Something scratched at the back of her brain, but the sound of the oven timer dinging brought her out of her thoughts. Apparently Hunter had been at it in the kitchen for a while, because he had baked something too.

"What have you been doing?" she asked, coming up to the kitchen counter before setting her head down.

"Cooking," he chirped back.

She was curious to see if he would elaborate at all, instead, he happily continued stirring the contents of the skillet around with a wooden spoon. That was one thing Luz noticed across the months they had been in the human realm: Hunter was a lot cheerier than before. At least there was some good that had come out of her getting them stranded in an unfamiliar world. She glanced around the room, the shame that had taken up residence in her chest crawling and spreading out to the rest of her body.

The rain came down even harder, lightning flashing by the window. The cold counter against her cheek had been keeping Luz somewhat present, but she felt… detached. If she was honest, she had been feeling detached the entire time she had been up.

The oven timer dinged again, somehow more insistent, and Luz figured that she should warn Hunter before her apathy burned the house to the ground. She glanced back up at him and paused.

"Your scar is wrong," Luz noted.

Hunter paused, his smile flickering just a bit before it pulled at his face again in unnatural curves.

"*You're* wrong," he chuckled, lifting up his spoon for emphasis.

Before she could say more, ask Hunter what was going on, do *anything*, her vision grew hazy. Hunter faded away and it was at that moment that Luz realized something was wrong. Very wrong.

Luz jolted up from her position on the counter, but instead of the darkness of the kitchen, she gasped awake in her own bed. The beams of sunlight in the window beckoned her to greet the day with zeal after a full night's rest.

But she was still exhausted.

I LOAF BREAD PUNS

BREAD PUNS!

By ChildlikeGoblinQueen:

Us Weird-Doughs have to stick together.

Donut you love me, baby?

It's better to have loafed and lost than never to have loafed at all.

Bake it til you cake it!

If I had a pumpernickel every time a godlike entity enjoyed bread puns ...I'd have two pumpernickels, which isn't a lot but it's weird that it happened twice.

Donut underestimate me, Belos!

A seagull flies over the seas. Does that mean a bird that flies over a bay is a bagel?

I loaf a good bread pun.

Eda: King what are you up to,
King: A whole lotta muffin.
Eda: You mean nothin'.
King: *holds up a muffin*

My sandwich counter don't want none unless you've got buns, hun.

Willow: Why are grimwalkers so sweet?
Hunter: *blushes* Why?
Willow: *grins* Because their hearts are Galdorscones.
Hunter: *blushes more*

By Loz:

The Hexsquad have a test at Hexside tomorrow and they are studying at the….e-leavened hour.

Oh, rye me a river.

King gave Luz a follow-up multiple choice quiz for Demons 101.
Eda wanted to walk into the Boiling Sea when she saw how he wrote this next to option "D" for every question: "Naan of the above."

Eda knew it was the right decision to let Luz attend Hexside. So that she would....flour-ish.

The Mama Raisin Bun looked at her children, then said to the Papa Raisin Bun, "We're raisin' bread."

Eda: King. Quit making bread puns, you rascal.
King: Don't you mean…rusk-al?
Eda: Ueghhhhh.

King: If I quit making these puns, you would be delighted...
Eda: I don't disagree with that.
King: ...to say the yeast.
Eda: King!!!

King: I dreamed of my dad last night.
Luz: Oh! You dreamed of meeting your baker!

Loz: I'm honestly surprised I can come up with bread puns.
Goblin Queen: Once you start you're...ON A ROLL.

DEMON REALM DESSERTS

"Oh No, Eyeballs!"

BY LOZ

We can't have Boiling Isles cuisine and Halloween without these spooky delights! You can decorate various other desserts or snacks with them, or simply enjoy a bowl of them on their own.

Difficulty:	Medium
Servings:	6 - 8
Time:	15 mins prep time, 5 mins cook time, 12.5 hrs total refrigeration time
Equipment:	Spherical mold tray, disposable 20ml/30ml syringe, medium saucepan
Notes:	Vegan, Vegetarian

Ingredients:

400ml coconut milk
100ml cold water
75ml cranberry juice/other juice based on desired color for the irises
3 tbsp clear agar powder
2 tbsp sugar
2 tbsp vanilla extract
Fresh blueberries/dried blueberries/dark chocolate balls/cooked boba pearls (1 per eyeball), depending on your mold size and your preference

Directions:

1. Mix 1/2 tsp of agar into the juice, and let it soak for 5 minutes.
2. Place a blueberry (or your blueberry substitute) in the center of each mold.
3. Simmer the juice mixture for 2-3 minutes.
4. Add less than a tablespoon of juice to each mold, then refrigerate for at least 30 minutes.
5. Let the remaining agar soak for 5 minutes in 100 ml of cold water.
6. Begin simmering the coconut milk, then add in the agar mixture along with the sugar and vanilla extract.
7. Once the agar takes 2-3 minutes to cook in the coconut liquid, let it cool for 5 minutes.
8. Fill up the molds with the coconut liquid, using a disposable syringe. Refrigerate for 12 - 24 hours before serving.

Bones Of The Ortet

BY FOTHMINE2

Interestingly, ancient bones, after procedures most often utilized in the creation of grimwalkers, become edible to witches. It is reported to taste highly sugary and delicious by those who have had the opportunity to try this rare delicacy. Please note: White boy bones *are NOT part of a nutritionally balanced diet!*

Difficulty:	Medium
Servings:	12 - 16 bones
Time:	30 mins prep time, 1 hr 15 mins bake time, 2 hrs cooling time
Equipment:	2 x baking tray, parchment paper, piping bag w/ circular nozzle, beaters, large mixing glass/ceramic bowl, pastry brush
Notes:	Vegan/Vegetarian

Ingredients:

2 room temperature eggs

1/4 tsp cream of tartar

1/2 cup superfine caster sugar

Pinch of salt

1 tsp vanilla essence

Hot chocolate powder to brush

This recipe requires background knowledge on separating the yolks and whites of eggs, and creating soft/stiff peaks of egg whites.

Directions:

1. Preheat the oven to 200°F (90°C) on fan force/ convection, or to 175°F (75°C) on a regular oven.
2. Prepare the baking trays with parchment paper.
3. Separate the room temperature eggs into yolks and whites, then put the whites in the mixing bowl, ensuring no yolk ends up with the whites.
4. On low speed, begin beating egg whites until they become foamy.
5. Add cream of tartar, then begin mixing at medium speed until soft peaks form.
6. Slowly add sugar until the egg whites become glossy and form stiff peaks, then add vanilla essence and mix.

Continued

7. While protecting the air, scoop the mixture into the piping bag and pipe into a bone shape (roughly 4-5" long) onto the lined baking trays. Recommend piping a straight line with two blobs on the side. Optionally smooth down any peaks with the back of a teaspoon. Don't worry about creating the perfect bone shape, imperfections add to the aesthetic!

8. Bake for about 1 hour and 15 minutes, until meringues are very dry. Do not open oven during this time!

9. Turn off the oven and leave the meringues inside until they have fully cooled after around 2 hours.

10. Use pastry brush to gently brush the bones with hot chocolate powder to give an aged appearance.

Bonesborough Scones

by Loz

Get ready for an adventure at Sconesborough with these mouth-watering vanilla yoghurt scones! The chocolate chips can be substituted with raisins. Spread a little butter or blackberry jam (or other berry of your choice) on top while they're freshly baked and warm, for maximum enjoyment.

Difficulty:	Medium
Servings:	Approx. 16 scones
Time:	Approx. 40 mins prep time, 10 - 12 mins bake time
Equipment:	1 large mixing bowl, 1 medium mixing bowl, 1 rolling pin, pastry brush, 13" x 18" /33 × 45cm)baking tray, cheese grater (optional), large bread board (optional)
Notes:	Vegetarian, vegan, gluten-free and dairy-free variants may be possible (see ingredients)

Ingredients:

2 3/4 cups plain flour
1/4 cup granulated sugar
250g unsalted butter (cold)
1 cup vanilla yoghurt
1 egg
1/2 tsp vanilla extract
3 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1 cup dark chocolate chips
Small amount of milk, to brush scones before baking
Extra sifted plain flour, to roll the dough

Directions:

1. Prepare a 13" by 18" (33 × 45cm) baking tray with parchment paper.
2. Combine the dry ingredients: flour, sugar, baking powder, baking soda, and salt in a large mixing bowl.
3. Grate the butter using a cheese grater, or just cut into small cubes. Add butter to the dry ingredients mixture and using 2 knives, mix until the texture consists of coarse crumbs.
4. Add the dark chocolate chips to the mixture.
5. In a separate smaller mixing bowl, mix together the wet ingredients: egg, vanilla yoghurt, and vanilla extract.
6. Add this wet mixture into the dry mixture until just about incorporated, taking care not to overwork the flour (it'd result in dense instead of fluffy scones).

Continued

7. Sift some extra flour into a clean kitchen countertop or a large bread board.

8. Knead the dough 6 - 8 times till the ingredients are evenly mixed, then roll it out onto the floured surface till 1-inch thick.

9. Using a 7cm or 2.75-inch pastry cutter, cut the scone shapes into the dough, coating the bottom of the cutter in the extra flour before cutting each shape.

10. Place each shape onto a baking tray (you should get around 16 in total, where the final scone can just be molded by hand without the cutter, to use up all the dough).

11. With a pastry brush, lightly coat the top of each scone with milk.

12. Place the baking tray with scones in the freezer for 30 minutes to firm up the dough, before it goes into the oven.

13. Preheat the oven to 425°F/220°C.

14. Bake for 10-12 mins, till golden brown on top.

15. Serve with butter and jam, or clotted cream.

Cosmic Frontier Parfait

by COFFEE & LOZ

From the stars above, to a cup in your hand. Enjoy a cold sweet treat filled with mango, red berries, blackberries, and chocolate!

Difficulty:	Easy
Servings:	4 - 6
Time:	2 hrs prep and cooking time, 4 hrs refrigeration time
Equipment:	Medium pot, spatula, 3 x heat-safe containers, small bowl, medium bowl, hand mixer, dessert cups/jars/bowl for serving, piping bag (optional but recommended)
Notes:	Vegetarian/vegan/dairy-free variants may be possible (see ingredients)

Ingredients:

Mango compote:
400g mango

Red fruit compote:
200g raspberry
250g strawberry

Blackberry chocolate compote:
450g blackberry
15g dark/dutch cocoa powder (regular cocoa powder is a viable substitute)
5g sugar or to taste

(continued on next page)

Directions:

1. Dice the mango, strawberry and raspberries, and blackberries into medium or small chunks, placing each in a separate bowl to the side. In the blackberry mixture, mix in the cocoa and sugar.

2. In a pot, cook each compote at medium to low heat until the consistency is thick but still somewhat runny off the back of a spatula, about 25-30 mins per compote. Pour into a container and place in a fridge to cool. If it becomes too thick add a tablespoon of water, mix, and repeat until the desired consistency.

3. For the whipped cream, pour in the water and powder in the gelatin, in a small bowl.

4. Place the bowl in a microwave, cooking in 10 second bursts until fully melted.

Continued

Whipped cream:
2 cups heavy cream
(substitute: plant cream)
1/2 tsp vanilla extract
1/4 cup sugar or to taste
2 tsp gelatin powder
(substitute: agar powder;
cook it first with cold water
for about 5 mins)
6 tsp water

Yogurt:
Container of yogurt (regular
or greek is fine; substitute:
plant cream)

5. In the mixing bowl, pour the sugar, vanilla extract, and whipped cream, and begin whisking with the hand mixer, slowly pour in the melted gelatin and mix it in fully. Whisk until the cream reaches the consistency of stiff peaks and is no longer liquid or runny. If a piping bag is available, fill it with the whipped cream.

6. Before serving, scoop some yoghurt in a bowl and sweeten to your desired taste before proceeding, If you would like the yogurt to be sweetened in your parfait.

7. In the serving container of choice, fill a little less than a third with cream either using the piping bag or slowly and carefully spooning it in then pour in the blackberry compote to fill the container to a third. For the second layer, spoon in the yogurt again below a third and fill the rest with the red berry compote. Lastly, repeat the cream layer steps with the mango compote.

chaoticnebula25

Fairy Pie

by Rosie

Fairy pie is an expensive delicacy on the Boiling Isles. Reserved for special occasions and the most cherished companions. As fairies are hard to come by in the human realm, this recipe offers a substitute using earth grown berries, so that both realms can enjoy this tasty treat.

Difficulty:	Medium
Servings:	Approx. 8
Time:	2.5 hrs prep time (including 35 - 55 mins baking time), 4+ hrs cooling time
Equipment:	Pie pan, rolling pin, mixing bowls, blender, whisk, spatula, fine mesh sieve, pastry brush, baking stone/metal baking pan, aluminum foil, plastic wrap
Notes:	Vegetarian; contains dairy and gluten

Ingredients:

Your favorite recipe for double crust pie, or pre-made pie dough
30 oz/6 cups fresh berries, rinsed and dried (I prefer a mix of 2 cups/10 ounces raspberries, 2 cups/10 ounces blueberries, and 2 cups/10 ounces blackberries, but any combination of fresh berries will work)
3/4 cup sugar
(continued on next page)

Directions:

1. Divide pie dough in half. Roll one half into a 12-inch circle and lay out in pie pan. Trim edges if needed to line dough with edges of pan. Cover pie pan with plastic wrap and refrigerate for a minimum of 30 minutes. Roll other half of dough into a 13 by 10 inch rectangle. Cover rectangle in plastic wrap and place in fridge.

2. Gently combine all berries in a large bowl. Separate out 2 1/2 cups of the mixed berries, pour the 2 1/2 cups of berries into a blender and blend until completely smooth.

3. Strain blended berries through a fine mesh strainer into a small bowl, squeezing out as much liquid as possible (should produce approximately 1 1/2 cups liquid). Discard berry solids.

4. In a separate bowl whisk together sugar, cornstarch, and salt. Once combined whisk the mixture into strained berry liquid. Then whisk in lemon juice.

Continued

3 tbsp cornstarch

1/4 tsp salt

1 tbsp lemon juice

1 egg

1 tbsp water

2 - 3 tsp sugar (optional)

Whipped cream

5. Pour blended berry mixture over whole berries in large bowl and gently stir until completely combined.

6. Remove pie shell from fridge and fill with berry mixture.

7. Remove second disk from fridge and cut into 8 strips about an inch wide. Place 4 strips atop pie parallel with each other. Fold back first and third strips almost completely. Lay a strip across pie perpendicular to second and fourth strips, keeping it snug to folded edges of first and third strips. Unfold first and third strips over new strip. Fold back second and fourth strips and lay down another perpendicular strip. Unfold second and fourth strips. Repeat pattern with remaining strips until all 8 strips are woven over the top of the pie.

8. Trim overhang of strips then pinch bottom crust and strips together. Crimp edges of pie with a fork or your fingers.

9. Whisk egg and water together. Brush mixture over pie crust with pastry brush. Sprinkle with sugar.

10. Cover pie loosely with plastic wrap and refrigerate for an hour.

11. Set a rack at the lowest level within the oven. Preheat the oven to 425 degrees Fahrenheit. Place foil wrapped baking stone or rimmed metal baking pan lined with aluminum foil on lowermost rack. Allow baking stone/metal pan to heat in the oven for at least 20 minutes. (Important: Do not omit baking stone/pan, it is necessary to ensure the bottom crust of the pie cooks properly. Aluminum foil catches any filling that bubbles out of the pie).

12. Set pie directly on top of foil wrapped stone/pan and bake for 25 minutes or until crust is light golden brown. Then cover the edges of the pie crust with a foil ring to protect them from overbrowning. Lower oven temp to 375 degrees Fahrenheit and cook for an additional 10 - 30 minutes, or until crust is deep golden brown and filling is thick and bubbling.

13. Remove pie from oven and let cool on a wire rack for a minimum of four hours.

14. Cut and serve with whipped cream if desired

Grapefruit-Flavored Eye Scream

by Mya Applesauce

A sweet treat for a hot day! The zingy flavor is perfect for placating the ice beasts, and the eyes are sure to be a hit with kids. (Make sure you get them fresh from the hunter!)

Difficulty:	Medium
Servings:	Makes 1 quart
Time:	30 mins (may vary based on ice cream maker type), 4+ hrs freezing time
Equipment:	Ice cream maker, peeler, juicer, strainer, mixing bowls, saucepan, whisk, spatula
Notes:	Vegetarian; contains dairy

Ingredients:

Grapefruit syrup:
1 or 2 grapefruits
2 tbsp sugar

Ice cream base:
2 cups whole milk
1 tbsp + 1 tsp cornstarch
1 1/2 ounces (3 tbsp) cream cheese, softened
1/8 tsp salt
1 1/4 cups heavy cream
1/3 + 1/4 cup sugar
2 tbsp light corn syrup

(continued on next page)

Directions:

1. Use a vegetable peeler to remove zest from the grapefruit in large strips and set aside. Be careful not to get too much of the pith, as that will make the ice cream bitter. (Note: You can also use a fine grater. This will make it easier to avoid the pith, but there will be bits of zest in your ice cream. Not a big deal but it may affect the texture.) Squeeze 1/2 cup of juice from the grapefruit, straining out any pulp or seeds.

2. Put the juice and sugar in a saucepan and simmer over medium heat, stirring constantly. Once the sugar is dissolved (should only take a few minutes), take off the heat and refrigerate until chilled.

3. Mix 2 tablespoons of the milk and cornstarch in a small bowl to make a slurry. In a medium bowl, whisk cream cheese and salt until smooth. Set both aside.

Continued

Grapefruit zest (reserved from above)
Red food dye (optional)
Gummy eyeballs (I got mine from NY spice shop, but feel free to use whatever you can get! Could even try that recipe for homemade eyeballs in this book. Or lychees.)

4. Combine the milk, cream, sugar, corn syrup, and zest in a large saucepan. Bring it to a rolling boil over medium-high heat and cook for 4 minutes. Remove from heat and whisk in the cornstarch slurry. Turn the heat back on to medium-high and bring the mixture back to a boil. Cook until slightly thickened (about 1 minute), stirring with a heatproof spatula.

5. Pour the milk mixture into the cream cheese bowl and gradually whisk until smooth. Cover and chill in the fridge until completely cooled. (Note: Will likely take overnight. If you want it done sooner, you can transfer the mixture to a ziplock bag and submerge it in an ice bath for about 30 minutes.)

6. Remove the zest. Pour the ice cream base into the frozen canister and turn on the machine. Add the syrup and dye through the opening on the top and continue to spin the ice cream until thick and creamy.

7. Pack the ice cream into a storage container with a sheet of parchment paper directly against the surface. Freeze in the coldest part of your freezer until firm, at least four hours. Serve topped with the eyeballs.

Palistrom Log Cake

by Loz

An alternative version of a yule log cake, inspired by the mysterious wood of palistrom trees, which are one of the great mysteries and wonders of wild magic. It goes best with a spread of other dishes as part of a feast!

Difficulty:	Hard
Servings:	8 - 10
Time:	Approx. 1 hr 10 mins prep time, 15 mins bake time
Equipment:	3 large mixing bowls, balloon whisk, spatula, icing spatula/cake scraper, piping bag, clean tea towel, stand mixer (optional)
Notes:	Vegetarian; has dairy and gluten: see ingredients for possible substitutes

Ingredients:

Blue sponge cake:

8 egg whites, at room temperature

2 tbsp vegetable oil

6 tbsp whole milk (substitute: lactose-free milk)

4 tbsp all-purpose flour (substitute: gluten-free flour)

2 tbsp granulated sugar

1/2 tsp vanilla extract

1 tbsp cornstarch

5 1/2 tbsp granulated sugar

2 tsp lemon juice

(continued on next page)

Directions:

1. Prepare a 13" by 18" (33 × 45cm) baking tray with parchment paper.

2. For the sponge cake, whisk together the oil, milk, 2 tbsp of granulated sugar, and vanilla extract in a bowl. Next, sift in the flour and cornstarch.

3. In a separate mixing bowl, whisk the egg whites, beating at a low-medium speed until foamy.

4. Gradually increase the speed and add in the lemon juice. When you start seeing lots of bubbles, add in the 5 1/2 tbsp granulated sugar gradually and beat till egg whites have stiff peaks.

5. Transfer about 1/3 of the whipped egg whites to the flour mixture, folding it in with a spatula. Once lightened, add the remaining egg whites in 1/3rd additions to the flour mixture, taking care not to overmix.

Continued

3-4 drops of blue food colouring (liquid)
Powdered sugar, as a coating to help roll the cake

Whipped cream filling:
1 1/2 cup heavy whipping cream (must be cold), at least 36% milkfat (substitute: plant cream)
2 tbsp powdered sugar
1/2 tsp vanilla extract

Blue frosting:
1 cup white chocolate chips or buttons
1/2 + 1/3 + 1/8 cups heavy whipping cream (must be cold), at least 36% milkfat
1/2 cup powdered sugar, sifted
20 drops of blue food colouring (liquid)

6. Preheat the oven to 300°F/150°C .

7. Pour the batter onto the prepared baking sheet, smoothing out the top evenly. Drop the pan from a height of about 1 foot (you may need to do it a few times) to release trapped air bubbles.

8. Bake at 325°F/160°C for 15-16 mins, or till the cake's center is springy to the touch.

9. While the cake is baking, lay out a clean smooth kitchen towel flatly and sift a coating of powdered sugar on it. The cake will be rolled on this towel.

10. Remove cake from the oven and immediately place the whole baking tray upside down onto the coated towel (drop it from a low height to prevent too much sugar flying up in the air). Remove the tray, then carefully peel off the baking parchment.

11. Begin rolling the cake from its long edge, dusting it with a bit more sifted powdered sugar along the way. Roll it just tightly enough to have the right shape, but not too tight or else it would be compressed.

12. Cool the cake on a wire rack (no need to refrigerate it) for 1 hour. Meanwhile, the whipped cream filling can be made.

13. Having a cold mixing bowl and cold whisk to mix the cold heavy cream into, will improve the final texture. Start mixing the cream and powdered sugar.

14. Add in the vanilla extract after about a minute.

Continued

15. The key is also to finish the mixing process by hand towards the end, instead of mixing it 100% by machine. This minimizes the chances of the mixture curdling. The filling is ready when it is stiff and not dripping off the whisk.

16. Slowly unroll the cake a bit once it has cooled for an hour, but don't flatten it out and let it sit with a sort of "U" curve shape. Spread the filling over it, allowing 1 inch at the long edges to be without filling.

17. Carefully roll the cake again to form the log shape, then refrigerate it (keep it on the wire rack) while the frosting is made.

18. For the frosting, microwave the white chocolate and heavy cream on medium heat in 30-second intervals to melt it all together.

19. Stir until the chocolate has melted and the mixture is smooth. Stir in the sifted powdered sugar evenly, then refrigerate for 1.5 hours.

20. Once ready, remove both the frosting and the cake roll from the fridge.

21. Trim off the ends of the roll if any filling is sticking out of it, to show a neat cross-section of the cake.

22. If you want the log to have a 'branch' sticking out from the side, cut off a 3-inch segment from one end.

23. Prepare a large serving plate and place the cake on it, then place the branch segment at the side of the main log.

24. Use a piping bag to apply the frosting to the log roll.

25. If needed, gently drag a fork along the top of the frosting, to give the log its distinct tree trunk grooves.

26. If you wish to make a smaller-sized log, all the ingredients can be halved. You could also switch to a smaller 9" x 13" (23×33cm) baking tray.

BOILING ISLES BEVERAGES

Fog On The Boiling Sea

by COFFEE

Reminiscent of the view from the Isles's shores, this drink will leave you amazed by its colors and refreshed with a lemon strawberry soda and a kefir kick.

Difficulty:	Medium
Servings:	10 - 12
Time:	1 hr prep, 2 - 3 hrs refrigeration
Equipment:	Medium pot, spatula, mesh strainer, heat safe container, tea brewer (to hold at least 2 cups of water), hand mixer/immersion blender with whisk attachment, mixing bowl, cups for serving (16 oz cups are best)
Notes:	Vegetarian; contains dairy

Ingredients:

Strawberry lemon syrup:

300g strawberries

2 medium lemons

200g sugar (note: do not cut down on the sugar as the density must be thick enough to stay at the bottom)

2 cups water

Tea:

4 g butterfly pea flower tea

3 cups hot water

(continued on next page)

Continued

30g sugar or to taste (note : sweetness comes from both the syrup and tea, do not add too much. If too much sugar is added the layers will mix and not separate)

Kefir Foam:
1 cup kefir (if kefir is not available a ratio of 2/3 cup yogurt and 1/3 cup heavy cream will work)
20g sugar or to taste

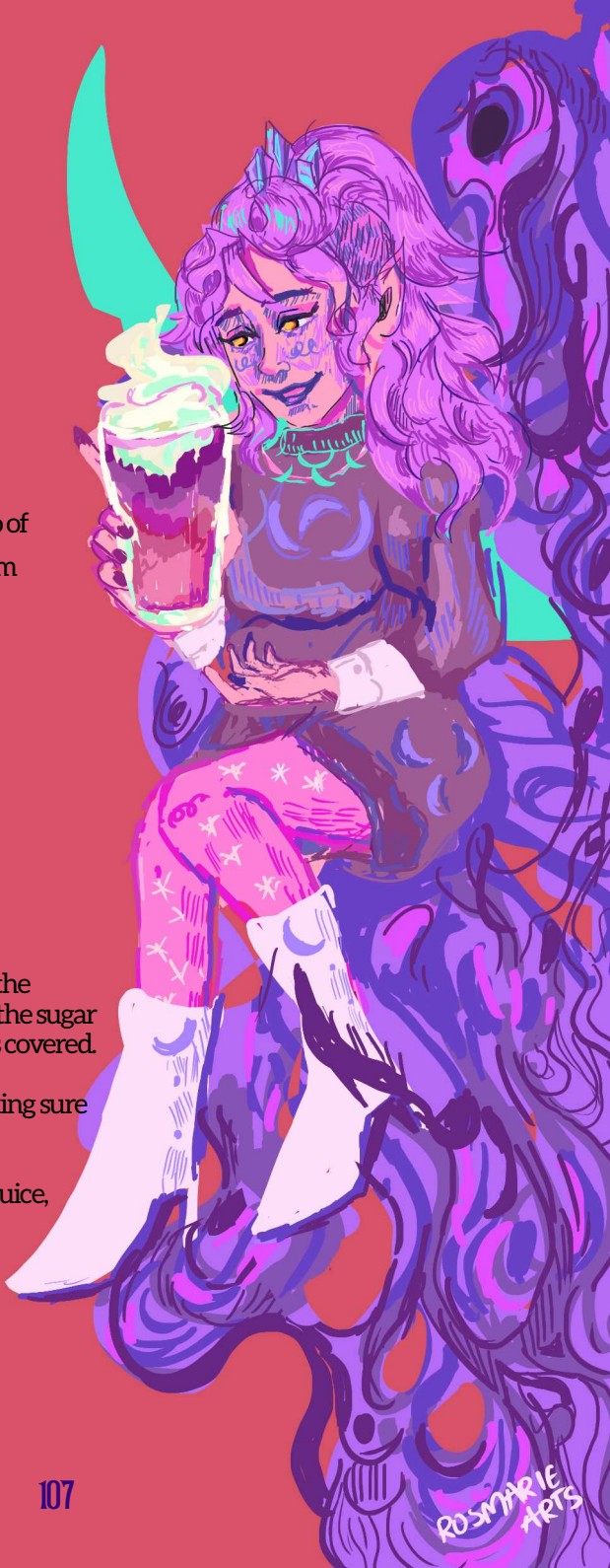
To serve:
Sparkling water
Ice

Directions :

1. For the strawberry lemon syrup, cut the strawberries into eighths and mix in the sugar until evenly coated. Leave for 2 hours covered.

2. Squeeze lemon juice into a bowl, making sure there are no seeds.

3. Add the strawberry mixture, lemon juice, and 2 cups of water to a medium pot, cooking at medium heat for 20 minutes.



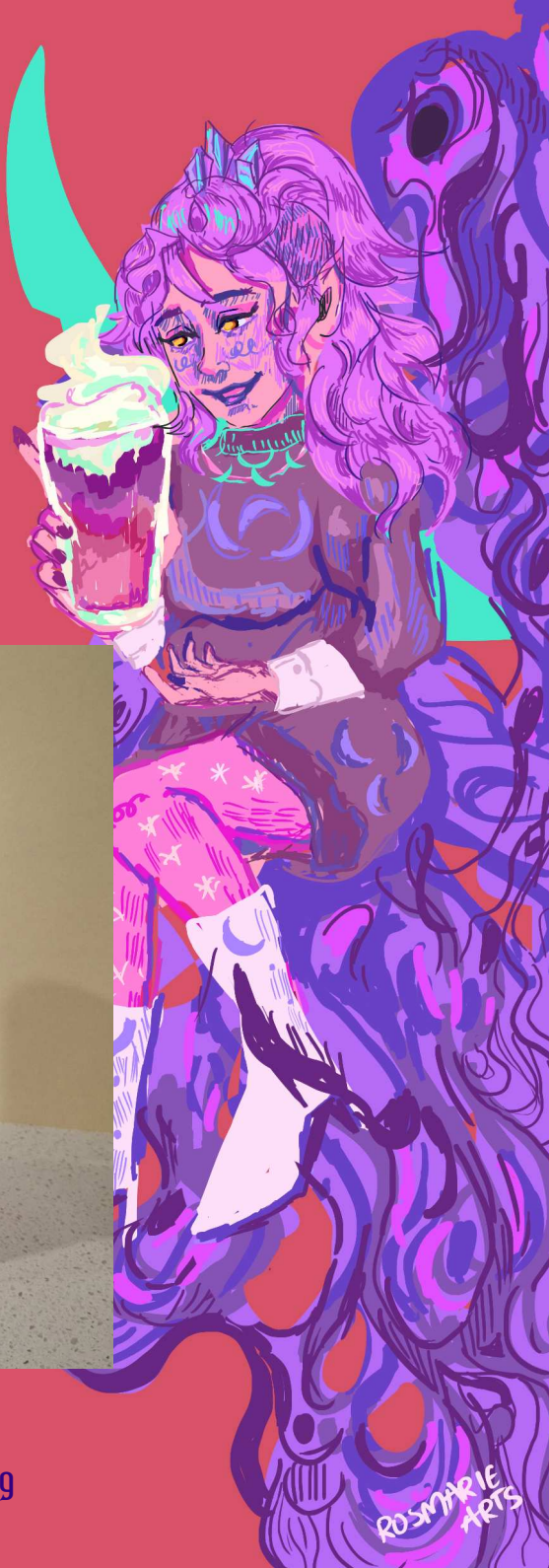
4. Strain and pour into a heat-safe container. A glass bottle is best; store in the fridge until cold.

5. For the tea, heat water to about 190-212°F (87-100°C). Place tea flowers and water into a container of your choice (if you can fit all at once, do so; otherwise, use two separate batches). Steep for 3 minutes.

6. Whisk the sugar into the hot water until dissolved, pour it into a safe container, and store in the fridge.

7. Pour the kefir and sugar into a tall cup or mixing bowl and whisk with an immersion blender or hand mixer at medium to high speed. The kefir will not substantially gain volume; however, the texture will become lighter. Taste every minute or two to see if it has become so. (If you are using the yogurt substitution then the increase in volume will be more visible. Best to do this just before serving.)

8. With the cups filled slightly below half with ice, add 1/4 cup or to taste of strawberry-lemon syrup. Then add 1 cup of soda water, or until the glass is 3/4 full of soda water. Then add 1/4 cup or to taste of butterfly pea tea. Starting with a small amount, pour the kefir foam on top until you reach your desired amount.



Golden Guard Latte

by LOZ

Here's a beverage inspired by Hunter's heart of gold, dedicated to the Bad But Sad Boy. The coffee aspect of it makes it vibrant and full of life, yet crème brûlée has also been incorporated to provide some comfort and love! There is a cold (iced) variant and also a hot variant for this recipe.

Difficulty:	Medium
Servings:	2
Time:	25 mins prep time, 45 mins bake time, 2 hrs refrigeration time
Equipment:	2 ramekins/small oven-safe bowls, medium mixing bowl, blowtorch (optional)
Notes:	Vegetarian; has dairy and gluten (substitutes are possible: see ingredients)

Ingredients:

1 tbsp espresso powder + 4 tbsp hot water
1 1/2 cups cold milk (substitute: lactose-free milk)
2 tbsp maple syrup or golden syrup
2 tsp vanilla extract
4 Lotus Biscoff biscuits, crushed (omit if gluten-free is desired)

Crème brûlée custard:
2 large egg yolks
2 tbsp caster sugar

(continued on next page)

Directions:

1. Preheat the oven to 250°F/120°C.
2. To make the crème brûlée, place the yolks, sugar, and vanilla extract in a small mixing bowl and beat well with a fork.
3. Add in the heavy cream and mix until well-combined.
4. Divide the mixture among 2 ramekins or 2 small oven-safe bowls.
5. Place the ramekins/bowls on an oven tray and bake for 45 minutes. Be sure to get a smooth custard and not to overbake, so that the creme brulee can be easily mixed into the drink.
6. Chill the crème brûlée in the fridge for 2 hours.

Continued

2 tsp vanilla extract
2/3 cups heavy cream (substitute: plant-based cream)

Creme brulee topping (optional):
2 tbsp white sugar

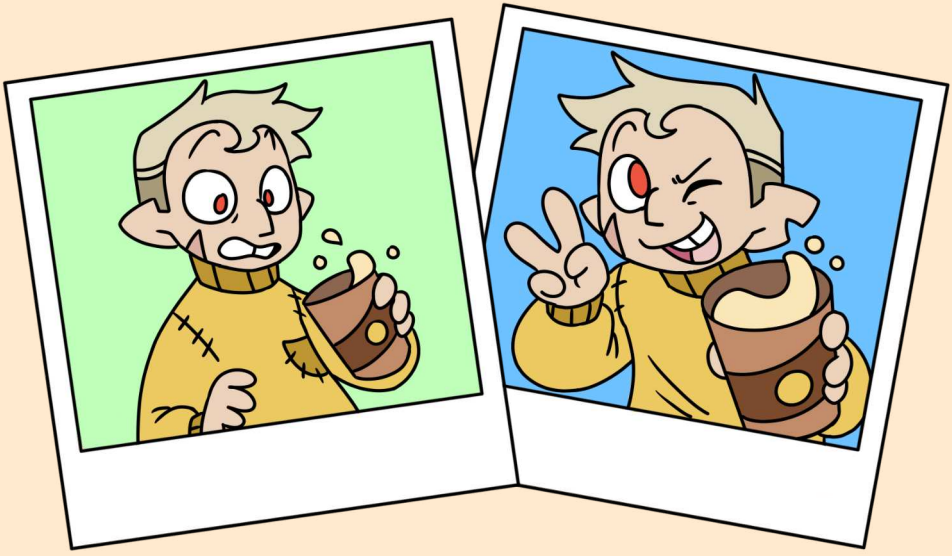
7. To prepare the rest of the latte, pour and divide the cold milk between two glasses (3/4 cup per portion). If you wish, add ice cubes in as well.

8. Combine the coffee (espresso powder and hot water) with the Lotus Biscoff biscuits, vanilla extract, and maple syrup, stirring till even and dividing between the glasses.

9. Mix the chilled custard into each glass, until well-combined.

10. For an optional finishing touch for the iced variant, add a creme brulee topping to each portion by placing 1 tbsp of sugar on top, then torching it till it turns dark brown. Make sure the glasses are thick enough to withstand the blowtorch heat (using a mason jar or square glass jar is best). You can add whipped cream too!

11. For cold weather, you could try a warm cozy version of this latte where the milk is heated up first and the biscuit crumbs are not mixed in, but added as a topping. You can decorate with a final touch of whipped cream on top at the end, if you like.



WAS THAT OKAY?
YUP! IT'S PERFECT!

Fun Fact:

Hunter's voice actor, Zeno Robinson, said Hunter's favorite Human Realm drink would be Red Bull or Monster, since he's always energetic. Red Bull, because Hunter expected to actually grow wings, ended up drinking 6 in one sitting, then wrote a very angry letter to Red Bull for a refund.

Hot Choco Smilk

by Rosie

Hot choco smilk is a popular drink for cool nights on the Boiling Isles. It can be enjoyed plain or with a marshmallows or whipped cream. But be warned, this drink is a bit richer than its human realm counterpart.

Difficulty:	Easy
Servings:	1
Time:	Approx. 10 mins prep time
Equipment:	Saucepan, spatula
Notes:	Vegetarian; contains dairy

Ingredients:

1 cup whole milk
3 heaping tbsp semisweet chocolate chips
2 tbsp dutched cocoa powder
1 tsp sugar
1/8 tsp espresso powder
Pinch of salt
Whipped cream or large marshmallow (Optional)

Directions:

1. Combine all ingredients in saucepan and heat over medium low heat, stirring constantly, until chocolate is melted and all ingredients are combined.

2. Simmer for a minute then pour into a mug.

3. Top with whipped cream or one large marshmallow if desired and serve.

Fun Fact:

A drink called "Hot Choco Smilk" is mentioned in Watching and Dreaming (S3E3)!

Illusion Magic Iced Milk Tea

by Loz

The magical natural blue dye of butterfly pea flowers and off-white colour of the creamy milk combination come together here to create a light blue beverage that is a reliable pick-me-up. While the colours aren't too striking, it is deceptively delightful! Gus, being as fascinated with the Human Realm as he is, very likely loves bubble tea and all things boba: it isn't hard to imagine him introducing the concept of a boba tea shop to the Boiling Isles, where literal illusion magic could be incorporated into the presentation of the beverages when they're served there. Safe to say, the line of customers will be long and it will be a sight to behold in Bonesborough.

Difficulty:	Easy
Servings:	2
Time:	Approx. 20 mins prep time
Equipment:	1 medium-sized mixing bowl, Pyrex jug, fine sieve, boba straws serving glasses for at least 350ml of liquid
Notes:	Vegetarian; contains dairy (substitutes may be possible: see ingredients)

Ingredients:

1 tsp dried butterfly pea flowers

1/2 cup boiled water

400ml whole milk (substitute: lactose-free milk)

1/4 cup sweetened condensed milk (substitute: coconut condensed milk)

(continued on next page)

Directions:

1. Add butterfly pea flowers to the boiling water and steep for 2 minutes.
2. Strain with a fine sieve and set the resulting blue liquid aside.
3. Cook the boba pearls according to their package instructions. Once cooked, rinse them under cold water, strain, and leave them in a bowl to cool down.
4. Add the honey to the pearls to add flavour and prevent the pearls from sticking to each other.
5. In a separate bowl, combine the sweetened condensed milk, evaporated milk, whole milk, and vanilla extract.

Continued

1/2 cup evaporated milk (substitute: evaporated oat milk)
1/2 cup heavy cream (substitute: plant cream)
2/3 cup uncooked boba pearls
2 tsp vanilla extract
2 tbsp honey
Ice cubes, for serving
Whipped cream, for topping (optional)

6. Divide the boba pearls and honey mixture among two serving glasses.

7. Place the ice cubes in the glasses, then add the milk mixture to each glass, filling them till 3/4 full.

9. Divide the blue tea between the glasses, slowly pouring so that the colour fills the top third or so of each glass.

10. Decorate with whipped cream on top if you desire.

11. Feel free to adjust the ratios of whole milk to heavy cream depending on the creaminess you want; same goes for the amount of honey and condensed milk for sweetness.

12. This beverage can also be enjoyed without any of the milks. You can adjust the amount of water, sugar, and honey in your preferred ratios.

Fun Fact:

In Thanks to Them (S3E1), Gus mentions his "mustard ravioli" that brought tears to Camila's eyes when he made it!

SPICE
BOYS
MERA
HUMAN REALM RECIPE
G. PORTER

MAGICAL MOCKTAILS

Apple Blood Mocktail

by Rosie

Apple blood is one of the most popular drinks on the Boiling Isles, enjoyed by witches of every level of maturity. Here we include two versions, one alcoholic (separate download) and one non-alcoholic, so witches and humans of all ages can enjoy this sweet, refreshing beverage.

Difficulty:	Easy
Servings:	1
Time:	Approx. 5 mins prep time
Equipment:	Cocktail shaker, cocktail strainer
Notes:	Vegetarian, vegan

Ingredients:

1/4 oz maple syrup
Dash of orange bitters (most bitters do contain a trace amount of alcohol; for a completely alcohol free drink use alcohol free bitters or 1/8 tsp orange zest)
2 oz apple cider (the American non-alcoholic kind)
1/2 oz orange juice
1 drop red food coloring

Directions:

1. Combine all ingredients into cocktail shaker, then fill the shaker with ice.
2. Shake until the mixture is combined and chilled, after approximately 5 seconds.
3. Strain into chilled glass filled with ice.
4. Serve.

Heart of Flapjack Mocktail

by JAGODZIANKA

This mocktail evokes the magical healing essence in the heart of Flapjack. Green ice floats in red soda or juice. An alcoholic version is available in a separate download.

Difficulty:	Easy
Servings:	1
Time:	6+ hrs for the ice cubes, less than 5 mins to make the drink
Equipment:	Ice mold (a large heart-shaped mold is recommended but other large ice molds/a regular ice tray will do), and a glass that isn't too narrow for the ice mold chosen
Notes:	Vegetarian, vegan

Ingredients:

- Red non-alcoholic, non-carbonated beverage (Cranberry Blood Orange Juice Cocktail, pomegranate juice, etc)
- Green non-alcoholic beverage (Hawaiian Punch Green Berry Rush is a bright color but the color is easily muddled by the melting ice, limeade is a bit pale but seems to keep its color a little longer, other juices and sodas may also fit the aesthetic)
- Club soda (optional — can add some carbonation and dilute the green beverage)

Directions:

1. Start making the ice cube(s) at least about 6 hours in advance (exact time may depend on the exact green liquid you are using and the size of the ice mold). Chill the red juice or soda.

2. Once the green ice is ready, put it in a glass. Pour the red soda or juice over it, then optionally add club soda if you want to dilute the juice and/or add some carbonation.

3. Reflect on Flapjack's too brief but meaningful time with Hunter as you sip and the green ice melts.

Spirit of Flapjack Mocktail

by Jagodzianka

This mocktail is a tribute to Flapjack's sacrifice in Thanks to Them, with his bright green magical essence emanating from a cardinal red heart of ice. A few beverage options can achieve a similar visual effect, so this recipe can be tailored to your tastes. An alcoholic version is available in a separate download.

Difficulty:	Easy
Servings:	1
Time:	4+ hrs for the ice cubes, less than 5 mins once those are ready
Equipment:	Ice cube tray/ice mold (using a large ice mold will keep the red ice from melting as quickly, and a heart-shaped mold could add to the aesthetic), and a glass (make sure the opening isn't too narrow if you are using a large ice mold)
Notes:	Vegetarian, vegan

Ingredients:

- Red non-alcoholic, non-carbonated beverage (Cranberry Blood Orange Juice Cocktail, pomegranate juice, etc)-
- Green non-alcoholic beverage (Hawaiian Punch Green Berry Rush is a bright color but the color is easily muddled by the melting ice, limeade is a bit pale but seems to keep its color a little longer, other juices and sodas may also fit the aesthetic)
- Club soda (optional — can add some carbonation and dilute the green beverage)

Directions:

1. Pour Cranberry Blood Orange Juice Cocktail (or substitute) into an ice mold and put in the freezer. It will take about 4-6 hours to fully freeze, but the time may vary depending on the liquid, the ice mold you are using, and your freezer.

2. Once the ice is ready, put it in a glass and add Hawaiian Punch (or substitute). If desired, you can add club soda. Stir as needed.

Continued

3. Serve immediately before the ice melts (regular ice cubes will melt more quickly than large ice cubes).

4. Contemplate Flapjack's sacrifice as the red ice melts.

Piña Colada Mocktail (Blended)

BY JAGODZIANKA & KINGSAYWEH

When hosting friends and family, Lilith and Hooty often whip out the blender to make large batches of piña colada, which they first tried in Puerto Rico with Luz's extended family. This mocktail replaces rum with pineapple juice and includes bay leaf notes for added complexity. Note: An alcoholic version is available in a separate download.

Difficulty:	Medium
Servings:	4
Time:	10 mins active prep time for bay leaf simple syrup, 1+ hrs passive time, about 5 mins active prep once the simple syrup is cool
Equipment:	Saucepan for bay leaf simple syrup, blender
Notes:	Vegetarian, vegan

Ingredients:

One 13.5-oz can coconut cream (this is unsweetened and NOT the same thing as cream of coconut)
6 oz pineapple juice
2 oz bay leaf simple syrup (4 dried bay leaves, 1 cup sugar,
1 cup water)
12 oz (about 3 cups) frozen pineapple
8 oz (about 2 cups) ice
Fresh pineapple for garnish

Directions:

1. Make bay leaf simple syrup by gently crumpling 4 dried bay leaves into a small pot, adding 1 cup water and 1 cup sugar, and stirring over high heat until the sugar is dissolved. Then turn off the heat. Remove the leaves after it has had a chance to cool. You can then chill the simple syrup in the fridge for an hour or so. You will only need 2 ounces for this recipe; save the rest for another batch or repurpose for something else.

2. Put ingredients in the blender in this order: 13.5 oz coconut cream, 6 oz pineapple juice, 2 oz bay leaf simple syrup, 3 cups frozen pineapple, 2 cups ice.

3. Blend until completely smooth.

4. Pour into glasses and garnish with fresh pineapple.

Fun Fact:

According to Lilith's voice actress, Cissy Jones, Lilith's favorite Human Realm drink would be Pina Colada! Because of the song 'Escape' by Rupert Holmes, she thought it was super trendy in the Human Realm, and so she drank a ton at once, with all of the umbrellas sticking out of her hair.

AATYILLUSTRATES
PIÑA COLADA

Piña Colada Mocktail (Shaken)

by Rosie, Jagodzianka, & KingSayweh

Sometimes, you have a craving for piña colada but you don't have a blender handy. Lilith and Hooty fell in love with piña coladas after visiting Luz's family in Puerto Rico, and often make this simple mocktail when Amity and Luz come over (though they use painapple juice and cream of foeconut). Note: A version with alcohol is available in a separate download.

Difficulty:	Easy
Servings:	1
Time:	Less than 5 mins
Equipment:	Cocktail shaker, strainer (recommended)
Notes:	Vegetarian, vegan

Ingredients:

2 parts pineapple juice
1 part cream of coconut (please note that cream of coconut is sweetened and is different than coconut cream, which is not; if you use coconut cream, you may also need to add some simple syrup to taste)
Ice
Umbrellas, cherry, or pineapple wedge (optional)

Directions:

1. Put ice, pineapple juice, and cream of coconut in a cocktail shaker.
2. Shake it to blend the ingredients, then strain and pour into a glass with ice.
3. If desired, serve with a festive umbrella, cherry, or pineapple wedge.

Fun Fact:

Piña Colada is the national drink of Puerto Rico, where Manny's family is from.

CONNECTING OVER FOOD

Fun Fact:

According to Luz's voice actress, Sarah-Nicole Robles, Luz's favorite Human Realm drink would be coffee, matcha, or caffeine in general, largely due to her Puerto Rican heritage, her ADHD, and her always being hyper.

BURGRR!!
BURGRR
NB SATO
&
Kisikae
BURGR

Evelyn's Human recipes

THAT'S... AROUND THE SAME TIME BELOS CAME HERE, RIGHT?
YEAH. HM...
DO YOU THINK SHE KNEW HIM?
I MEAN... MAYBE?
IF SHE WAS ANY BIT OF AN ENTHUSIAST AS I AM, SHE WOULD'VE DEFINITELY SOUGHT HIM OUT.
EVELYN'S COLLECTION IS HUGE. SAFE TO SAY SHE REALLY LIKED HUMANS.
SO IF SHE HEARD OF A HUMAN ON THE ISLAND... IT'S ACTUALLY PLAUSIBLE.
FLIP
MMMAYBEEE
WHAT..
IT'S ANOTHER HUMAN???
DIDN'T HE HAVE A BROTHER?
THATGUY? Y'KNOW??
THATGUY SAD-BUT-NOT-SO-BAD BOY HERE IS GRIMMED ON?
OH YEAH. WHAT WAS HIS NAME AGAIN?
I REMEMBER MASHA TELLING US THE FOLKTALE ABOUT THAT!
HIS NAME WAS CALEB.
FLIP FLIP FLIP FLIP
VALENTINE'S
INSTRUCTIONS
WOAH, DANG!
WOAH, THEY WERE TOGETHER!
DO YOU THINK HE'S YOUR ANCESTOR TOO, THEN?
GREAT GRANDMA WAS DOWN BAD FOR BELOS' BROTHER!

YOU'RE A CLAWTHORNE BLONDIE!
OH SNAP! THAT'S RIGHT!
IF THEY HAD BABIES TOGETHER.
I MEAN, YEAH.
THAT MEANS THE CLAWTHORNES AND THE WITTE-BROS ARE RELATED.
WHICH SEEM LIKELY BY THE LOOKS OF IT.
...
SO..
NO!!! THE BRAT?! THE EMPEROR'S NEPHEW?! RELATED TO US?!
HEY, COOL IT LIL.
IF HE'S FAMILY, THEN HE'S FAMILY.
THERE'S NOTHING COOL ABOUT THIS!!
BESIDES, CAMILA ADOPTED HIM. THAT MAKES HIM KING'S FAMILY BY EXTENSION OF LUZ REGARDLESS.
WELL, I'M NOT THRILLED EITHER.
OLD HAG.
REALLY HUNTER. C'MON.
SO WE ARE LIKE.. COUSINS!
KINDA? RIGHT?
YES, KING. KINDA LIKE COUSINS.

COOKING DAY!
I KNOW!! LET'S HAVE A FAMILY...
WHERE DID ALL THE CONFETTI COME FROM?
OOOOH!
YAY!
MERA SPORT
GREAT IDEA KIDDO!
GO CALL EVERYONE! IT'LL BE A HOOT.
HOOT HOOT!

One day Caleb...
When we are gone,
and our children's children have forgotten us.
They will still have this.
they'll do what we did, and eat merrily together.
Even if they are all alone...
With this book, we will speak to them through time itself.
Quietly, we will be with them.
I'm sure...
You are quietly with us too.
THE END

HUNTER WAS USED TO THE DEAFENING SOLITUDE OF HIS ROOM IN THE CASTLE, SO THE MERRY SOUNDS FROM THE OWL HOUSE'S PARTY ECHOING UP TO HIM WAS A PLEASANT CHANGE OF ATMOSPHERE.

PARTIES WEREN'T HIS SCENE, AND HE HAD OTHER THINGS ON HIS MIND ANYHOW.

EVELYN'S COOKBOOK LAY HEAVY IN HIS LAP.

THEY HAD SPENT ALL DAY LOOKING AT THE VARIOUS RECIPES THAT COULD ACCOMMODATE HUMANS ON THE BOILING ISLES, AND CHOSEN A FEW TO TRY OUT. HENCE THE PARTY.

HUNTER, HOWEVER, HAD NOTICED THE MARGINS AND NOTES IN THE BOOK. A GLIMPSE OF SOMEONE WHO KNEW CALEB, AND CONSISTENTLY WROTE THOUGHTS ABOUT HIM.

CALEB, APPARENTLY, *LIKED SPICY FOOD*. HUNTER *DID NOT*.

THE BLOND BOY NEEDED TO KNOW IF THEY WERE DIFFERENT IN MORE WAYS THAN ONE.

AND NOW, FINALLY, HE MANAGED TO GET THE COOKBOOK ALL TO HIMSELF AND PEEK IN INSIDE.

THE PAGES WERE COARSE AND MADE OUT OF A FIBRE HUNTER RECOGNISED TO BE PALIGHAST BLOSSOMS, A PLANT THAT GREW LARGE IN THE PALISTROM FORESTS. IT GAVE THE BOOK A SORT OF SCENT THAT CAMILA HAD SAID REMINDED HER OF THE HUMAN REALM'S CINNAMON.

HUNTER WONDERED IF CINNAMON ALSO KEPT PESTS AND VERMIN FROM GNAWING ON THE PAGES? BOOKS WEREN'T MADE LIKE THIS ANYMORE, AND ECHOMICE FEASTED HAPPILY ON BOOKS MADE OF OTHER PAPER TYPES.

HUNTER HEARD THE STONE STAIRCASE FILL WITH LITTLE *WEH-WEH-WEH-PHEW...WEH!* SOUNDS, THAT CAME CLOSER AND CLOSER. AND PATIENTLY WAITED FOR THE LITTLE TITAN TO MAKE HIS WAY TO HIM.

KING PUSHED UP THE LITTLE TRAY HE HAD BROUGHT WITH HIM, FULL OF CAKES AND SWEETS. HUNTER SMILED AT THE SIGHT, AND WAS GLAD THAT KING WAS ENJOYING HIMSELF.

"I'M JUST READING A LITTLE BIT."

HUNTER LIFTED THE BOOK AND KING CAME OVER TO SIT ON A PILLOW NEARBY WITH HIS PILE OF SNACKS.

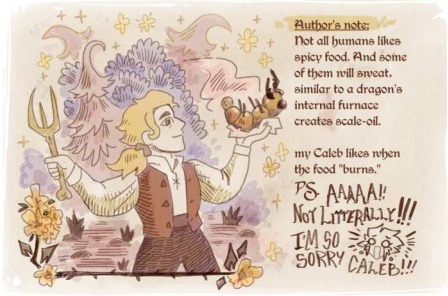
"OH RIGHT."

KING PEEKED INSIDE THE OPEN PAGES AND SAW A LITTLE DOODLE FROM EVELYN IN THE MARGINS OF CALEB EATING A TRADITIONAL HOLIDAY DISH.

"FIND ANYTHING INTERESTING?"

"NOT MUCH, HONESTLY."

HUNTER SHRUGGED OUT A SIGH.


Author's note:
Not all humans likes spicy food. And some of them will sweat, similar to a dragon's internal furnace creates scale-oil.
my Caleb likes when the food "burns."
PS. AAAAA! NOT LITERALLY!!! I'M SO SORRY CALEB!!!

"MOSTLY FOOD STUFF; ITS AFFECTS AND SUCH. FOR EXAMPLE, BOOM BERRIES MAKE HUMANS NAUSEOUS, SO INSTEAD OF STUFFING THE LAVA MAGGOTS WITH THAT, THIS BOOK SUGGESTS AN ALTERNATIVE CAN BE CRUSHED FIRE NUTS. *IF YOU LIKE SPICY, THAT IS...*"

AND GRIMACED.

KING LET OUT A HUM AND LOOKED AT THE DOODLE.

"I'M A LITTLE JEALOUS, HONESTLY."

HUNTER CROOKED A BROW AT THE LITTLE GUY.

"I MEAN, I WISH *I* HAD A BOOK FULL OF CLUES ABOUT MY PARENT."

HUNTER OPENED HIS MOUTH TO CORRECT HIM THAT CALEB *WASN'T* HIS DAD. THOUGH, THINKING A MILLISECOND MORE ON IT. HE SUPPOSED HE *MIGHT AS WELL* BE. HE SHOOK THE THOUGHT AWAY TO PONDER ABOUT ON LATER.

"YOUR PARENT IS THE *LITERAL* TITAN! THE WHOLE ISLAND– OUR HISTORY! IT'S ALL THERE FOR YOU TO READ ABOUT. PEOPLE DEDICATE THEIR *LIVES* TO THE TITAN. AND YOU DON'T EVEN HAVE TO DISCOVER IT ALONE. YOU GOT LUZ, THE OWL LADY, EVEN... *L I L I T H*... ER, ANYWAY, MY POINT–"

KING'S LITTLE SIGH SHUT HIM UP. AND HUNTER WAITED FOR THE KID TO LET OUT WHATEVER FEELING HAD SURFACED. BUT NOTHING CAME. SO HE RETURNED TO THE BOOK, FLIPPING THE PAGE TO ANOTHER TRADITIONAL HOLIDAY MEAL.

THIS WAS A **GRIEVOUS HURKÜLLACK** HOLIDAY DISH CHAPTER, APPARENTLY.

"I JUST..." KING CONTINUED, AND HUNTER RETURNED HIS ATTENTION TO HIM. "I WISH I KNEW WHAT HE WAS LIKE, YOU KNOW? MY PARENT. NOT AS *SOME GOD*, BUT AS JUST *SOME GUY*. WHO'S MY FAMILY."

HUNTER'S EARS TURNED DOWNWARDS. THE RECIPE IN HIS LAP STARED BACK UP AT HIM, AS IT WAS AN EYEBALL PIE.

"YEAH, SAME HERE..." HUNTER RUBBED HIS NECK. "IT'S A LITTLE FRUSTRATING TO SEE HIM FROM SOMEONE ELSE'S POINT OF VIEW ALL THE TIME. I WISH HE HAD LEFT SOMETHING OF HIS OWN FOR ME TO READ, HIS OWN VOICE. BUT I GUESS..."

HE NUDGED KING.

"I GUESS NEITHER OF US ARE THAT FORTUNATE, HUH? ER, WAIT, NO. THAT DIDN'T COME OUT AS ENCOURAGING AS I HOPED. AGH, I THOUGHT THAT WAS SOMETHING LUZ MIGHT SAY."

KING SMILED.

"YEAH. YOU'RE BAD AT THIS. LUZ IS WAY BETTER."

"SHUT UP, RAT," HUNTER GRINNED. "I'M ALL YOU GOT HERE AND I'M TRYING."

HUNTER RUFFLED KING, AND THE TWO GIGGLED.

KING SCOOTED CLOSER TO HIS *KIND-OF-COUSIN* AND DRAGGED HIS PLATE OF SWEETS WITH HIM.

THE YOUNGEST PROMPTED THE OLDEST TO SHARE HIS DISCOVERIES AMONGST THE RECIPES. AND IN TURN, HUNTER ASKED KING TO SHARE HIS THOUGHTS ABOUT WHAT PAPA TITAN MIGHT HAVE BEEN LIKE.

IT WAS STRANGE HOW SIMILAR THEIR EXPERIENCES WERE. BOTH HUNTER AND KING HAD FATHER FIGURES THAT WERE WORSHIPPED, IN SOME WAY, TO UNHEALTHY DEGREES.

KING TOLD HUNTER ABOUT THE TITAN TRAPPERS. HOW THEY MUST HAVE HUNTED THE SURVIVING TITANS AFTER THE GREAT TITAN FELL AND BECAME AN ISLAND. HOW HE, HOOTY AND LUZ HAD TO ESCAPE BEFORE THEY COULD REALLY GET ANY REAL ANSWERS ON WHAT ALL THAT WAS ABOUT.

AND HUNTER TOLD KING ABOUT BELOS' SANCTIFICATION AND PERSECUTION OF CALEB. HOW HE HATED HIM SO MUCH, BUT COULDN'T LET GO AND HAD TO RE-CREATE HIM AS GRIMWALKERS. BELOS' MIND WAS FESTERED WITH LOATHING AND SELF-DECEPTION. HOW, MAYBE, HAD THINGS BEEN DIFFERENT, THE BOILING ISLES MIGHT STILL HAVE HAD ITS HISTORICAL RECORDS INTACT. MAYBE KING WOULD HAVE HAD A BETTER INSIGHT ON WHOM HIS PARENT WAS.

KING REMEMBERED THE GRAVEYARD OF GOLDEN GUARDS, AND MENTIONED IT.

THE CONVERSATION HAD TAKEN A DARK AND GLOOMY TURN, NEITHER REALLY WANTED TO CONTINUE, SO THEY FELL INTO A HEAVY SILENCE.

TO BREAK THE TENSION, KING OFFERED A SKIN-BALL AND HUNTER ACCEPTED IT.

"THANKS."

"HOOTY SAID EARLIER THAT IF SOMETHING'S TOO BITTER, YOU GOTTA ADD SWEETS."

HUNTER SCOFFED. "YEAH?"

"YEAH. HEY, Y'KNOW WHAT'S REALLY FREAKY THAT LUZ TOLD ME ABOUT MY PARENT WHEN SHE MET HIM?"

"WHAT?"

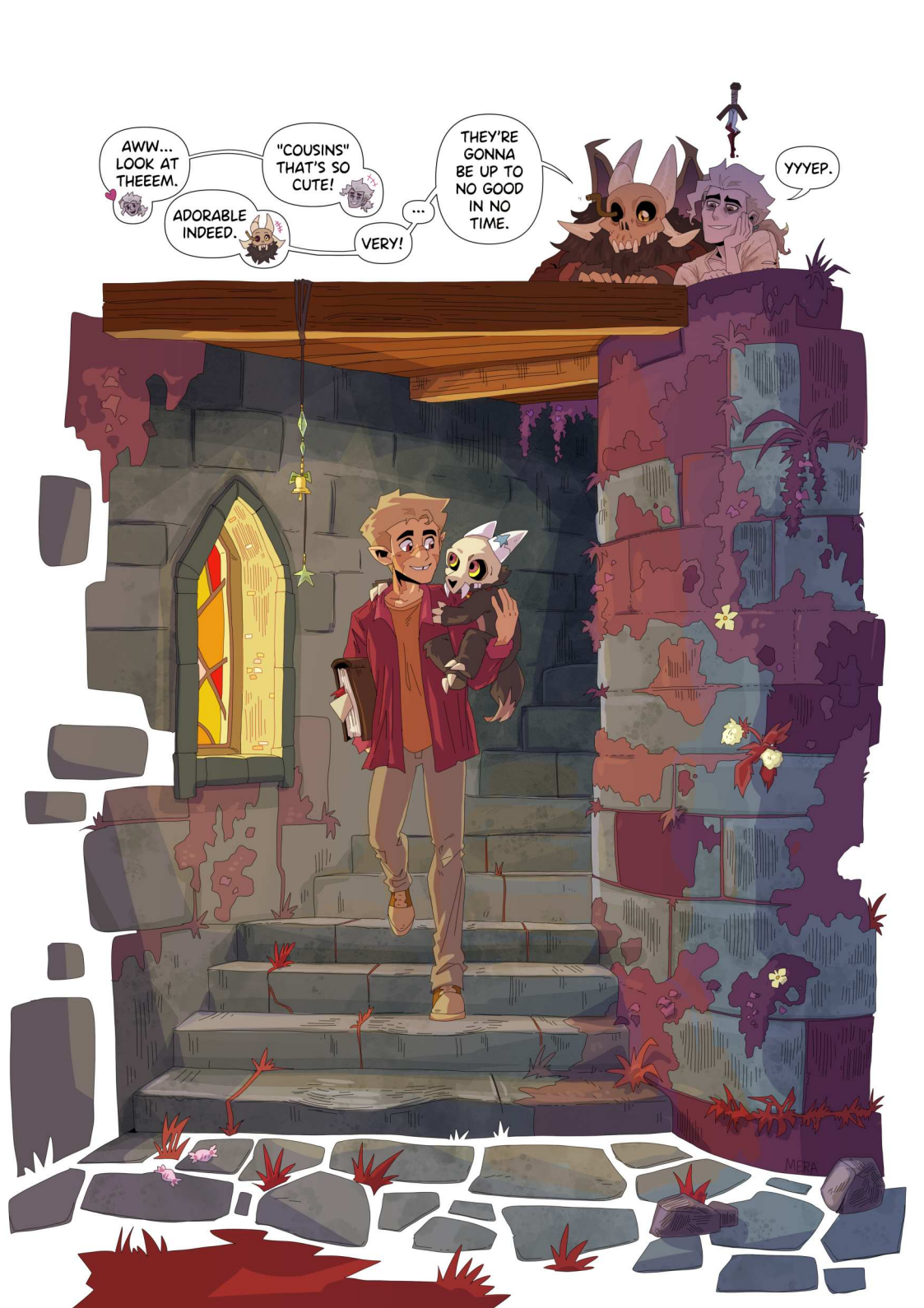
"HE HAD A HOOTY IN HIS EYE."

HUNTER CHOKED ON THE SKIN-BALL AND COUGHED. KING POINTED AND LAUGHED, BUT HAD TO GET UP TO BAP HIS LITTLE PAW AT HUNTER'S BACK.

"HOOTY, NO, ***A HOOTY*** WAS IN HIS ***EYE!?***"

"**RIGHT?!** HOW FREAKY IS *THAT!* WHAT IF THAT'S, LIKE, HOOTY'S *MOTHER* OR SOMETHING?"

I FOUND THEM!!!
WEH!


AWW... LOOK AT THEEEM.
"COUSINS" THAT'S SO CUTE!
ADORABLE INDEED.
VERY!
...
THEY'RE GONNA BE UP TO NO GOOD IN NO TIME.
YYYEP.
MERA

Handmade And Heartfelt

by RARKA

Blight Manor wasn't the most inviting of places. It was grand, not quite the splendor of the Emperor's castle, but close enough. But the doors didn't scream "come in" so much as they did "you couldn't even afford to stand here, much less live here".

Amity supposed that bled into everything about it. Beds that were regal but didn't offer much in the way of comfort. Chairs made from the finest kraken teeth that weren't for sitting but were placed in the living room regardless.

Worst of all, food from the finest ingredients, made to a T by their abomination servants, that never tasted quite right. Her mother didn't have anything to say about it, so Amity knew to follow her lead initially. Her father never seemed to eat, only pick at his food while looking as disinterested as he always did. Edric and Emira would hide their hands under the table so their mother wouldn't see the spell circles they made, conjuring up illusions of them eating heartily as they scraped the contents of their plate in the trash. While she used to make a fuss about it, Amity stopped hounding them whenever they sneaked off to get food from the stalls at the Night Market. At least they were eating *something* enjoyable.

One evening, Luz had confessed to her about how she missed her mother's home cooked meals and sitting by her at the dinner table. Amity had enough time by that point to recognize that, as much as she loved her mother, there was a long journey before Odalia Blight could be considered a loving mother. Still, it was hard for her to wrap her head around to looking forward to dinner time for any reason other than a chance to bond.

Food, unless she had bought it elsewhere or made a quick meal for herself, was sustenance and never tasted good. She had vague memories of Willow's parents serving her a griffin egg one morning when she was little and still allowed to have sleepovers at Willow's house, how the salty and savory yolk warmed something within her gut. She chalked it up to Gilbert Park being a good cook. Then again, that implied that the abominations were bad cooks, and they really couldn't be unless you gave them a bad recipe. Knowing Odalia, Amity doubted that was the case.

The conversation never really left her, especially not after she invited Luz over once (her mother was off at the Knee advertising a new line of their abomi-locks and therefore could not protest) which led to her having dinner with the Blight family. Luz had gazed in wonder at the spreads of food before her before the first bite had her frowning. Amity found it funny at the time (she still did, wishing she'd captured the look on Luz's face on her scroll), but she didn't understand it.

The meal felt nicer that day though, as Luz cracked jokes with Ed and Em. Amity managed to eke out more than noncommittal hums from Alador. That meant something far greater to her than food on a platter.

"Mittens, you haven't touched your plate. What could possibly be bothering you?" her mother crooned, breaking Amity out of her reverie.

She only replied by shaking her head and stuffing a spoonful of eyeballs into her mouth. Her mother raised an eyebrow, clearly not pleased at being ignored, but since dyeing her hair, Odalia had learned that there were certain things she couldn't quite strong-arm her daughter into doing.

It didn't stop dinners from being even more tense than they already were, though. At least, they were tense between her, her mother, and the twins. Her father, despite being better at talking to her and the twins to get to know them, was still dead silent around their mom. She would take the small victories wherever she could, she supposed.

It was just another dinner at Blight Manor. The quicker she cleared her plate, the better. Her tongue protested at the mushy texture of the eyeballs, but she finished it nonetheless. No sooner than when she'd done so, an abomination butler had whisked her plate away to wash it. She used the moment to excuse herself, feeling her mother's eyes boring into the back of her neck.

She sequestered herself within her room, switching between getting assignments done and reading a book to ease the way that, even though she had eaten a full meal, there wasn't any satisfaction in her stomach like she felt whenever she packed her own lunch for school and ate with her friends. Still, her mother would tut at her "greediness", a statement that, coming from Odalia, made Amity huff. She was half tempted to ask her siblings to grab her a not-dog from the Night Market once they snuck out, assuming they hadn't already. She wasn't hungry, exactly, so she didn't see a point, but maybe then the nagging would stop.

Too late, it seemed, as she heard the telltale sign of her siblings' footsteps as they passed by her door; the only time she was upset that the ward Gus had given her against illusion magic worked. Sighing, Amity snapped her book closed. If they were back it meant the Night Market was due to wrap up soon, so no point risking getting into trouble to go there.

She mulled about in her room, getting ready for bed and ignoring the way her feet dragged as she walked. Tamping down the disappointment, she crawled underneath the covers and fell asleep. There wasn't much use in working herself up over something she couldn't have.

****

Squinting against the sunlight hitting her eyes, Amity distantly noted that her bed felt different. It was nicer, if a little... springier, for lack of a better word. She smiled, snuggling into the covers before a noise next to her made her freeze.

She sprang up, expecting a prank from her siblings, before her forehead thunked against the bottom of the bunk bed above her.

Oh. Right.

Rubbing her head, she turned to see Willow slowly blinking awake. Above her, she heard Luz yawn, before seeing her clamber down from the top bunk.

Amity swallowed the sourness down as she recalled the previous night's events. She wanted nothing more than to close her eyes and curl under the covers at the memory of her father pushing her to run as he fought against the draining spell, like a little witchling. Nevertheless, she pulled herself out of bed, mumbling a good morning to Luz. Amity didn't miss the way her smile didn't quite reach her eyes as she bid good morning back, but she tabled that conversation for later.

Willow stretched from her place on the floor as Amity took care on not stepping on her friend's hair or limbs as she stumbled to the bathroom to freshen up.

Once she had finished up, however, the scent of something savory tickled her nose and made her mouth water. Peering down the hallway, she could see everyone had gathered around Camila's kitchen table. Amity joined the fray, sitting next to Luz before linking their pinkies underneath the table, away from Camila's eyes.

As it turned out, the woman in question and Vee had woken up well before the rest of them, so the two of them were nearly done preparing breakfast. That would explain the smell, at least.

Despite the "morning-weary" expressions on the others' faces, there was an excitement buzzing throughout the kitchen that Amity struggled to place. The only person not quite on the same level was Hunter. He didn't seem as confused as Amity was, though he was generally a closed book when it came to showing his emotions, so confusion may have been a part of it all.

As Camila set the plates down, Amity couldn't help but notice Luz brighten up just a bit next to her. "I tried to make as much as I could, but I'm so used to cooking for two. I don't know if there's enough in case anyone wants seconds," Camila lamented.

Seconds?

Vee set down a helping of some beige-yellow... thing. It didn't look too bad, but experience taught her that appearances could be deceiving. Following the substance was two servings of a circular cut of meat. She caught Hunter's expression turn from guarded to stunned at what was on his plate.

"Ma'am, I think you may have given me too much on accident," he muttered, looking up at Camila, who only raised an eyebrow in confusion.

That seemed enough to silence any protests from Hunter, which served to confuse Camila further, but before she could comment on it, she was pulled into answering a string of questions from Gus regarding the nature of human food and what demon smilk was used to make what was on their plates.

"Amity?" Luz asked, causing the girl in question to start. "You haven't touched your plate. Is... everything okay? I know it's not exactly Boiling Isles food, so I can ask mom to change some things. Or is it too hot? It's too hot, isn't it? I can-"

"No no, it's okay!"

To prove her point, she took a few spoonfuls into her mouth. What greeted her was a sweet and salty taste. She paused, swallowing before trying another spoon.

It was... good. It was really good.

She tried some of the meat and nearly cried at how good it tasted.

Before she knew it, Amity had cleared her plate. She waited for someone to take it before she recalled she wasn't back home, and there weren't butlers at her beck and call.

She walked up to the sink, setting her plate in before she jumped at a voice behind her.

"Oh, is that enough for you? Again, I didn't make enough for seconds, but I should have some cereal in the cupboard," Camila fussed, moving past Amity to set her own plate in.

"No, thank you," she mumbled. "Uh... you're a good cook."

Camila chuckled.

"You should have seen my abuela's mangú. Nothing I make can compare," she mused. "Still, it's nice you think it's good."

"Is it her recipe?" Amity asked, mildly surprised that the food could be any better than it already was.

"It's the recipe my mamá taught me, and she learned that from my abuela, so yes, I suppose. But things might have changed," Camila sighed.

Amity couldn't recall a single recipe Odalia had given the abominations that her long dead grandmother could have passed down to her. It was all for show anyways, something to brag to her business partners or another rich witch from the Parent Creature Association about. It also meant a level of care for her children that Odalia didn't have beyond maintaining the family image. The idea of a family recipe, made with love, was so foreign to her. Added onto that, the fact that she wasn't left with a lingering sense of hunger after the meal even more so. A small, selfish part of her was jealous that Luz had grown up with this.

"Thank you, again," Amity commented before walking away, not staying to see if Camila had more to say.

As she turned around, she caught Hunter awkwardly scraping his spoon across his empty plate. She half-expected Willow to sidle up next to him to check up on him, but she, Luz, and Gus had gone off to somewhere or the other. So, that left her.

She sat next to him, clearing her throat before immediately cringing when she saw how he clenched his jaw at the noise.

"Hey," he muttered, stilling his hand movements.

"Hey," she replied. "That was weird, right?"

Hunter finally looked up at her, seeming shocked that someone understood the feeling. "Yeah. It's... a lot more than I'm used to eating. And it tasted..."

"I thought it tasted it good," Amity hummed, not wanting to press on the topic of why Hunter thought an average serving of food was too much.

"Yeah, that's the problem. I—Well..." Hunter trailed off.

He resumed his earlier motions; the noise of metal scraping against ceramic making Amity's ears twitch.

"The Emperor's Coven had three mandated meals. We weren't allowed to eat more than what was given to us and..."

Scrape.

"My unc—...Belos limited my food to breakfast and lunch."

Scrape.

"Food is—was... a privilege."

Scraaaaape.

Her sister had called Hunter sickly the first time she saw him. She swallowed down bile at the realization of how accurate the description was.

Are your parents like this? Maybe not your mom, but Alador seemed... nice," Hunter asked.

Amity had a feeling Hunter already knew the answer to the question. That it was mostly an excuse to know why she was just as out of her element as he was. She obliged nonetheless.

"Eating a meal at my house felt like trying to tame a wild snorse. It was never this... Did you notice how everyone was happy to eat?" she probed, sighing at the small nod she got in return. "The sooner breakfast or dinner was done, the sooner I could leave. And it never tasted good."

To satisfy the guilty and grieving part of her heart she added, "I think my dad was just trying to get by, like me. I think he would have done more if my mom wasn't making everything worse."

There wasn't much either of them had to say to each other after that. A silent understanding of what it meant to live in a gilded cage. When Amity got up to find Luz, however, Hunter piped up.

"Thank you," he mumbled.

"You're welcome, and thank you, too," Amity replied, offering a small smile.

She didn't realize it at the time, but when dinner rolled around, she was just as excited to eat as everyone else.

****

Saturdays were a good day for Amity. No classes at the university so that meant she and Luz got the day to themselves. That meant different things depending on the day: a date night out, heading to the human realm to visit Camila, or, like that day, enjoying a meal together.

Amity bustled about in the kitchen, setting down the pots and pans. The apple butcher had thrown in a good cut of hippogriff meat the last time she had stopped by for a lower cost, and it was among the meats on the Boiling Isles that Luz could digest, so she decided to make a stew.

Her stomach grumbled in anticipation. She glanced over to where Luz was busy chopping up vegetables, smiling a little at the focused furrow in her girlfriend's brow.

As they each moved around each other, Luz placed her freshly chopped vegetables in the pot Amity had brought to boil before giving Amity a quick peck on the cheek. The latter couldn't help but feel that, no matter how the stew turned out, she would be glad to eat it.

After all these years, she finally knew what it meant for something to be made with love.

ROSMARIE
ARTS

The Apology Cake

by Desmond Kane

Willow woke up today not knowing what exactly to expect.

She'd heard from Audrey through the grapevine she grew herself that there would be a pop quiz in Plant History, but as much as Willow loved her, Audrey had been wrong before. And with Club Fair day around the corner, Willow wasn't sure the school would be pulling any big surprises beforehand that would distract the kids from their studies. So as she walked into Hexside, Willow genuinely didn't know what to expect.

She certainly hadn't expected Skara, that's for sure.

"Hey, girl." The bard had walked up to Willow's locker, looking… weird. Her lips were pursed and her eyes were downcast, as if unable to look at the other's face. When Willow saw it, she couldn't help but raise an eyebrow. The plant witch had to admit, she wasn't used to seeing Skara so nervous.

"Hey, Skara" she said back, looking between Skara and her locker for the right combination. She didn't know what else to add, honestly. Skara was an enigma to Willow. Away from Boscha, she seemed like a solid person. Bright and bubbly, a little silly. Willow couldn't help seeing a bit of Luz in her, honestly.

But then she was with Boscha, and even if she was far from as mean as the triclops could be, that didn't mean Skara wasn't mean in her own ways…

"Listen… Willow… uh…"

Hearing Skara be this nervous was starting to get surreal. Every time Willow passed the harpist in the halls, she always seemed confident, or at least cool. But here was Skara, practically sweating through her uniform, unable to form a full sentence, as if she was in front of a class to give an impromptu lecture. Willow looked back, tilted her head—

And spotted the box under her arms. A cardboard cake box tucked under Skara's arm as Skara held onto it seemingly for dear life.

Willow looked back to Skara's face, then offered her best you're okay smile. "Just say whatcha need to say," Willow said. "I don't bite."

For the first time since walking towards Willow, Skara looked her in the face, a bit of surprise in her silver eyes. As if she wasn't expecting Willow to give her even a basic level of courtesy. Then, after a quick headshake, Skara held out the box.

"I made this for you," she stated, not quite with confidence, but with a bit of firmness in her voice. "I… thought you might like it."

Willow was taken aback. She hadn't expected a cake of all things today, least of all from Skara—least of all her saying she made it. Could Skara even bake? Willow didn't know.

Willow took the box from Skara with a reassuring smile. "Well, that's nice of you," she cooed.

Internally, though, she was preparing for some sort of prank. She wouldn't put it past Boscha to send Skara to do her dirty work. Willow knew she could just toss the box in the trash or reject it outright and just leave with her books for class. It was getting close to time anyway, no one would blame her if she didn't engage with Skara.

But something about the way Skara was acting… she didn't seem nervous about getting caught in a mean prank. She seemed nervous for something else.

And so Willow opened the cake box.

And dropped it with a squeal of horror.

The box contained a cake, alright. A circular cake, glazed in red frosting with large black dots over it, and what looked like a black quarter circle at the end with two chocolate pieces sticking out like eyes.

After the moment of horror passed, Willow glared at Skara, ready to give this apparent baker a piece of her mind. "What was that," Willow huffed. "Was that a joke?"

Skara, though, seemed… surprised. Genuinely shocked at Willow's reaction. "I… what's wrong? I know I'm not the best cook but I—"

"A LADYBUG!" Willow shook her head. "You baked me a cake in the shape of a ladybug!"

"Yeah," Skara said, looking more and more confused. "Why—"

"I'm… *TERRIFIED* of ladybugs!"

Skara blinked. Then… slapped her forehead?

"Titan," the bard hissed. "This isn't going right at all."

"What is this then?" Willow asked, crossing her arms with a mad look on her face. "Did Boscha put you up to this? Is she gonna jump around the corner with a picture of my face and—"

"What? No!!" Skara shook her head vigorously. "Girl, I… it wasn't a prank, I—"

"Then what is it then?" Willow raised her hands in bewilderment. "If you weren't trying to make fun of me, then what were you doing?"

"Trying to apologize."

Now it was Willow's turn to blink.

"I… there's something… on the cake, if you wanna read it," Skara says, back to being nervous. "It's… it's something I shoulda said a long time ago."

Willow looks back down at the cake box. Thankfully, her drop had only jostled it. Aside from some frosting rubbed against the sides, the cake was still in tact. And so was the message, in big, white, poorly written but legible cursive.

'I'M SORRY FOR EVERYTHING.'

Willow looked back up at Skara, raising an eyebrow. "Really?"

Skara nodded, then rapid fire spat out, "I mean… what I WANTED to write was 'I'm sorry for bullying you all these years, and never standing up for you, and only realizing how cool you were after the Grudgby match and seeing you stand up to the freaking Emperor's Coven, and never telling Boscha off until I told her about wanting to make this apology cake, and for, well, making it in the form of a ladybug now, I guess.'"

With a deep breath, Skara sighed. "I wanted to write all that. But uh…"

"Not enough room?"

Skara nodded sheepishly. "Yeah. Not enough room to say what… what I needed to say."

Willow picked up the box with her left hand, spotting a fork inside that her right hand reached for. After using it to slice off the ladybug's head ('Take THAT you monster!'), she stuck it on the end of her fork and raised it to her lips.

Then, she bit into it, chewing thoughtfully.

Skara gulped. "Whatcha think? It's… not too bad, is it?"

Willow hummed, trying to figure out the best description for what she just ate. Then, after swallowing, she spoke.

"It's… rough at first. A little hard to swallow."

Skara winced.

"But," Willow continued. "It's still pretty good. You bite beneath the surface and there's a soft, fluffy texture that you realize helps bring the whole cake together in a nice, sweet package."

Skara blinked. "You're… you're talking about the cake, right?"

"Among other things."

And for the first time that day, Skara smiled.

Fun Fact:

Avi Roque, Raine's voice actor, says Raine's favorite Human Realm drink would be kombucha! They love trying all the flavours, and they brew it themself because of their sensitive stomach.

Fun Fact:

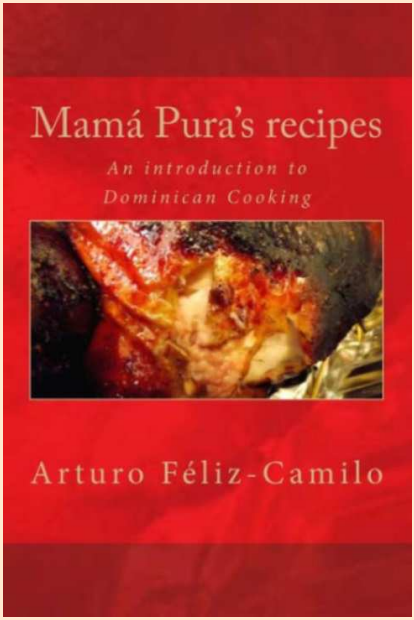
Boscha's favorite Human Realm drink, according to her voice actress Eden Riegel, would be a giant slushie, or a popping boba drink! She's the type to walk around with a huge American slushie sipping it really loudly all day. She would especially love popping boba because it matches with her eye aesthetic, and she loves to shoot the pearls at people.

ADDITIONAL TASTY TRIVIA

ADDITIONAL TRIVIA

Did You Know?

The cookbook that Amity got her "batata" nickname for Luz from is a cookbook that exists in real life! It's called Mama Pura's Recipes, and it's a collection of traditional Dominican cooking recipes!



Did You Know?

In February 2024, Requiem Café in Anaheim, California, hosted an event with The Owl House as its theme, and featured a themed menu, merch, a Grom dance event on Valentine's Day, and a VA panel with Dana Terrace and many of the cast members. The amazing menu is shown below:

BLIGHT'S ABOMINATION....$7.75
Vanilla Matcha Milk Tea with Blackberry Taro Cold Foam
TITAN'S BLOOD.....$7.75
Butterfly Pea Tea, Toasted Marshmallow, and Dulce de Leche Foam
GOLDEN GUARD.....$7.75
Pancake Flavored Latte with Real Maple Spice Cold Foam
APPLE BLOOD CIDER.....$6.75
Spiced Cranberry Apple Cider
EDA'S SPARKLING ELIXIR...$6.75
Mango Sparkling Soda
TOMATO BISQUE.....$7.75
Creamy and Savory Tomato Soup with Basil and Crackers
GRUDGBY CAPTAIN.....$7.75
Raspberry Rose Milk Tea with a Honey Foam and Drizzle
BROCCOLI CHEDDAR.....$7.75
Broccoli Cheddar Soup with a hint of Garlic and Crackers
NOCEDA HEARTWARMER..$6.75
Spicy Cinnamon Hot Chocolate
PALISMAN WAFFLES....$12.50
Sea Salt and Strawberry Ice Cream with Powdered Sugar and Maple Syrup Drizzle

THANKS TO THEM

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Rarka:
Mod (Writing, Beta Reading), Writer || datfearlessfangirl (Tumblr, AO3)

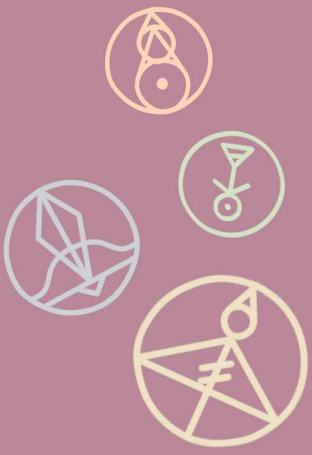
Rosie:
Chef || rosemaidenvixen (Tumblr, AO3)

rosmariearts:
Artist || rosmariearts (Instagram), lemonance (Tumblr)

secretly-of-course:
Artist || secretly-of-course (Tumblr), secretlyofcourse (AO3)

SpideyLadMan:
Writer, Artist || spideyladman (Tumblr, Bluesky), SpideyThePal (AO3)

TFeathersB:
Writer, Recipe Tester || TFeathersB (AO3)

Zine Links :

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